THE GREATEST RANGE OF OPTIONS FOR THE LOWEST VOLUMES OF AIR.

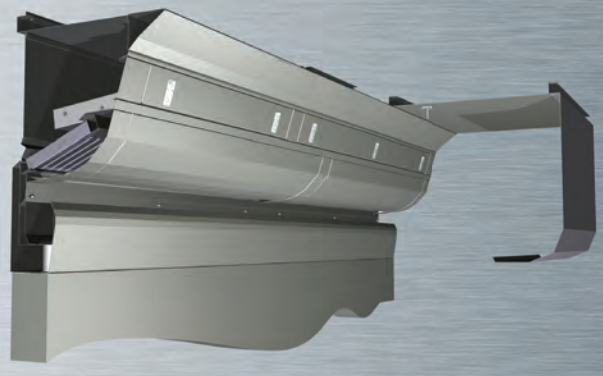
Gaylord's EL Series Ventilation Systems deliver the best air volume performance in the industry. For cooking applications from extra heavy- to light-duty, our ELXC, ELX and EL are all custom designed to boost efficiency, reduce costs and save energy.

ELXC. The ultimate in performance, productivity and value.

The best-in-class ELXC harnesses the power of nature to deliver the absolute lowest air volumes available in any hood, anywhere. Unlike other systems that rely on expensive mechanical devices or excessive canopies, the ELXC utilizes the energy produced naturally during cooking to manage air—saving you energy, boosting efficiency and reducing operating costs.

The ELXC also offers the industry's best grease extraction* with our Clean-In-Place technology that automatically eliminates grease without having to remove, transport, wash and replace filters—increasing productivity and reducing risk.

- Simple, automatic cleaning process yields much more thorough results than manual efforts and means you never have to skip a cleaning
- Uses up to 30% less water than other designs, reducing utility costs and saving energy
- CFM airflow volumes are up to 49% lower than other systems, so you can use smaller HVAC equipment that costs much less to buy and operate
- Noise levels are as much as 27% below others, reducing hearing fatigue and improving staff productivity



- Static pressure resistance up to 65% below others saves energy by reducing motor size and electrical loads
- Grease extraction collection efficiencies are up to 33% higher than other systems, reducing the time and labor needed to clean ducts
- Ultraviolet option provides additional grease protection in longer duct runs and odor reduction at discharge
- Balancing dampers are standard—fire dampers optional (fusible or thermostatic)

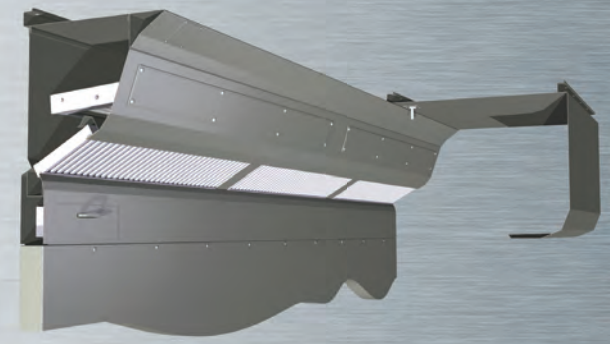
** Per VDI 2052*

EL Series

ELX. Working with nature to achieve the lowest air volumes.

By capturing and containing the natural thermal plume that rises from the cooking process, the ELX is able to achieve the lowest air volumes—without the costly fans, plenums, jets, side curtains and other devices that competing ventilation designs utilize. Plus, it features the best grease extraction* of any dry hood on the market.

- Achieves the most energy savings and efficiency of any ventilation system available
- CFM airflow volumes are up to 31% lower than other systems, so you can use smaller HVAC equipment that costs much less to buy and operate
- Noise levels are as much as 27% below others, reducing hearing fatigue and improving staff productivity
- Static pressure resistance up to 65% below others saves energy by reducing motor size and electrical loads



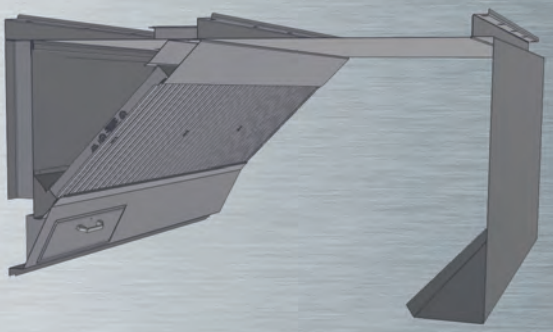
- Grease extraction efficiencies using the optional XGS Extractor are up to 33% higher than other systems, reducing the time and labor needed to clean ducts
- Ultraviolet option provides additional grease protection in longer duct runs and odor reduction at discharge
- Balancing dampers are standard—fire dampers optional (fusible or thermostatic)

** Per VDI 2052*

EL. The light-duty hood that's no lightweight.

Offering the best air volumes over ovens and kettles, our new EL Series ventilator is a robust, cost-effective solution that's ideal for a variety of light-duty applications. Based on performance and price, it's simply the best light-duty hood you can buy.

- Super Capture™ lip on the front panel enhances capture and containment
- Optional XGS High Efficiency Grease Extractor significantly reduces duct cleaning and fire hazards
- Compatible with our smart read and react Demand Control Ventilation (DCV) system to deliver additional energy and fan savings, noise reduction, increased occupant comfort and reduced wear on HVAC equipment
- Optional 300 stainless steel construction for added durability, corrosion resistance and cleanliness



- Balancing damper standard
- Can be equipped with incandescent, fluorescent or high-efficiency LED lights

GAYLORD®

Breathe easy.

gaylordventilation.com • 800.547.9696

You Can Have It All

GAYLORD®

AIRFLOW
Best air volumes available over the right application

NOISE LEVELS
Up to 25% reduction in ventilation noise over other hoods

XGS GREASE EXTRACTION
Up to 96% efficiency on particulate between 5 and 7 microns

STATIC PRESSURE
Up to 65% lower resistance than other hoods

CLEAN-IN-PLACE
Continuous cooking with customized wash cycles

WATER CONSERVATION
Up to 24% reduced water on a customized wash

✓ *The Right Product*

✓ *The Right Application*

✓ *The Right Price*

Golden Valley Brewing
Beaverton, OR
Photography, William Landers

Gaylord's Ventilator Platform

Low Air Volumes, Labor, Energy & Capital Savings Can Bring In Your Project On Budget!

EL

The EL offers the best air volumes over ovens and kettles

ELX

The ELX offers energy, labor and capital savings while operating with the best grease extraction and lowest air volumes available in any dry hood

ELXC

The best-in-class ELXC offers energy, labor and capital savings providing Clean-In-Place technology and operates with the best grease extraction and lowest air volumes available in any hood

Your CKV project can have it all with our full line of ventilators offering you the right product for the right application at the right price! The ELX and ELXC Series Ventilators are custom engineered to meet the most demanding medium and heavy duty requirements. The EL Series Ventilator is optimal for light duty needs and is a cost effective upfront solution to meet your project budget. The XGS High-Efficiency Extractor is standard for the ELX and ELXC providing the best grease extraction available and is optional with the EL Series Ventilator. Additional options include energy saving LED lights and demand control ventilation.

As innovators in kitchen ventilation, Gaylord Industries designs and manufactures custom ventilation solutions that provide air quality, safety and sustainability even in the most demanding environments. As a trusted partner with a global reach, we offer a premium product designed to offer energy savings, operational and capital savings, labor optimization and space utilization. Gaylord's ventilation systems are known for their durability and meticulous attention to detail - all custom - engineered to meet your design and budget.

FEATURES & OPTIONS	EL	ELX	ELXC
Custom Engineered		•	•
Cost Effective Upfront CKV Solution	•		
Greatest Energy and Labor Savings			•
Lowest Total Cost of Ownership		•	
Low Air Volume For Medium to Heavy Duty		•	•
Low Air Volume For Light Duty	•		
Low Air Volume With Side Panels	•	•	•
Clean-In-Place			•
Reduced Hood Noise		•	•
Efficient XGS Grease Extraction	Optional	•	•
Reduced Static Pressure		•	•
Optional Demand Control Ventilation	•	•	•
Optional Capture Wall		•	•
Balancing Damper Technology	•	•	•
Optional LED Lighting	•	•	•
Optional UV System		•	•
LEED Point Opportunities		•	•
IMC and NFPA-96 Compliant	•	•	•
Low Profile Design	•	•	•
Fire Protection	•	•	•
300 Series Stainless Steel Construction	Optional	•	•

The ELX and ELXC Series Ventilators are manufactured with 300 series stainless steel and exposed surfaces shall have a #4 finish. The EL Ventilator is manufactured with 430 series stainless steel is also available in 300 series stainless steel. All are tested by Intertek and/or the FSTC to UL 710 and ASTM F1704-09. All are compliant with IMC and NFPA-96, acceptable for mounting to a combustible surface under NFPA-96. The XGS Extractor is tested to ASTM F2519-05 and VDI2052.

Form No. GBB-1112-21832

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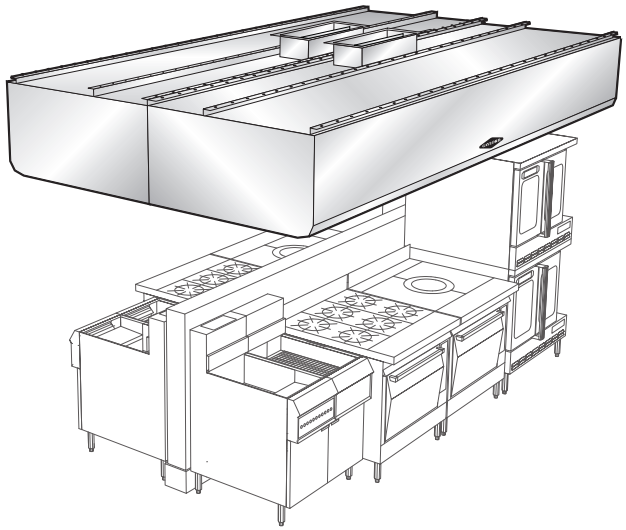
GAYLORD®

ELXC SERIES

ITEM NO. _____

MODEL "ELXC-UVi-BB"

HIGH EFFICIENCY EXTRACTOR VENTILATOR
WITH CLEAN-IN-PLACE TECHNOLOGY
& ULTRAVIOLET IRRADIATION



GENERAL SPECIFICATIONS AND DESCRIPTION

Furnish Gaylord Ventilator Model "ELXC-UVi-BB-_____" as shown on plans and in accordance with the following specifications:

HIGH EFFICIENCY EXTRACTION: Each ventilator shall contain "XGS" High Efficiency Extractors utilizing the "capture and drain" principle. Extractor efficiencies shall be determined using ASTM F2519-2005 testing procedures as accepted by ASHRAE TC 5.10 and ASHRAE Standard 154-2011 - 4.7.2. The "capture and drain" principle shall prevent water from entering the plenum and duct areas during "FAN ON" wash cycles, thus providing 24/7 operators the full effect of clean-in-place technology. The High Efficiency Extractors shall not exceed 55 db, on typical cooking lines, as measured at the chef's ear so fatigue is minimized and productivity is optimized.

HOOD CONTROLS: Each ventilator shall come demand control ventilation ready allowing your hood to comply with IMC 507.2.1.1 while being upgradable to Gaylord's patent pending Smart Read and React DCKV technology. Ventilator incorporates canopy mounted RTD's positioned strategically across the length of the hood to produce a variable 4-20 mA fan speed signal and contact closure to react to cooking activity.

CAPTURE AND CONTAINMENT: Each ventilator shall achieve capture and containment using the lowest possible airflow rates through "passive" versus "active" design features, thus eliminating the wiring or adjustment of internal motors, plenums or jets. The lowest possible airflow rates shall be tested to ASTM 1704-09 by the Food Service Technology Center and published on their website for easy confirmation.

http://www.fishnick.com/publications/appliancereports/hoods/

CLEAN-IN-PLACE WASH TECHNOLOGY: Each ventilator shall include two full length stainless steel wash manifolds with brass nozzles; one to power wash the inlet face and internal passages of the extractors during "FAN ON" mode and one to wash the plenum chamber, during the "FAN OFF" mode as programmed by the Gaylord Command Center. Each wash manifold on each ventilator section shall operate independently so wash cycles may be programmed at different frequencies and different durations to reduce water and detergent usage and optimize cleaning efficacy according to load and demand. Each ventilator section shall drain to sloping gutters with 2" outlets.

ULTRAVIOLET SYSTEM: The ventilator shall include ultraviolet lamps mounted in modules located in the plenum section. There shall be one or more UVi modules, as dictated by the ventilator length, and each module shall be on a slide track for easy removal. Access to the UVi modules shall be through tooled and hinged access doors. Two pressure switches shall be provided to monitor the airflow and prevent operation of the UVi lamps if the access doors are open, or if any "XGS" Extractor is removed, or if the airflow is inadequate. Mounted on the face of the plenum of each ventilator section shall be status lights to monitor "UVi System On", "UVi Lamp Failure" and "UVi System Stand By." The Gaylord Command Center shall display text that duplicates the ventilator mounted status lights. The lamps shall run for 13,000 hours before they drop below 80% out of UVC on average. The Ballast compartment shall have a high temperature shut off feature to protect the components from Fan failure or air blockage. Lamps shall have a double seal for extra protection from grease or water infiltration. The electrical compartment shall have multiple fans for extra cooling increasing the longevity of the electrical components.

CONSTRUCTION: Each ventilator shall include full length access panels that are non-tool entry, non-gasketed and non-removable to ease inspection of extractors, plenum and fire extinguishing system. The ventilator shall be of all stainless steel construction, not less than 18 gauge, type 300 series. All exposed surfaces shall be a number 4 finish. The use of aluminized steel or galvanized steel is not acceptable. The Ventilator shall include a static pressure port in each section to be used in balancing exhaust air volumes. Continuous front and rear mounting brackets shall be provided to facilitate mounting to the overhead building structure. Each duct collar shall include as standard a Gaylord Balancing Damper (GBD) with opposed blades that adjust manually through access from within the canopy. Ventilators built in end-to-end multiple sections shall have as standard "Continuous Capture" from one end to the other to ease cleaning and improve capture and containment.

APPLICATION: Island style for all double island arrangements. For use over all types of equipment; ovens, broilers, griddles, fryers, ranges, steam equipment, etc.

DESIGN FEATURES

- Demand Control Autostart
- Internal Canopy Radius
- Enhanced "XGS" Extractor Angle and Slot Spacing
- Faceted "Super Capture"™ Lip

OPTIONAL EQUIPMENT

1. Decorative Facings and Trim
2. Demand Control Ventilation
3. Fire Extinguishing Systems
4. Pollution Control Systems
5. Utility Distribution Systems
6. "XGS" Spark Arrestor Extractors

LIGHT FIXTURES: The ventilator shall be equipped with:

☐ Recessed LED	6 Watts / Ft. Min. per side
☐ Recessed fluorescent	12 Watts / Ft. Min. per side
☐ 100 watt surface mounted incandescent	24 Watts / Ft. Min. per side
☐ 150 watt recessed incandescent	36 Watts / Ft. Min. per side

Light fixtures shall be factory pre-wired to a single connection point. Ventilators built in multiple sections shall be furnished with coiled flex conduit for interconnecting sections.

ACCEPTANCE & APPROVALS: Each ventilator shall include an integral listed Demand Control Autostart fan equipment interlock complying with IMC 507.2.1.1 (optional outside North America). Each ventilator shall be Listed to UL Standard 710 and 710C, ULC S646 and NSF/ANSI 2, comply with all requirements of NFPA-96, IMC, UMC, BOCA, and SBCCI standards and be capture tested to ASTM 1704-09 with XGS High Efficiency Extractors tested to ASTM 2519-2005.

Intertek Intertek

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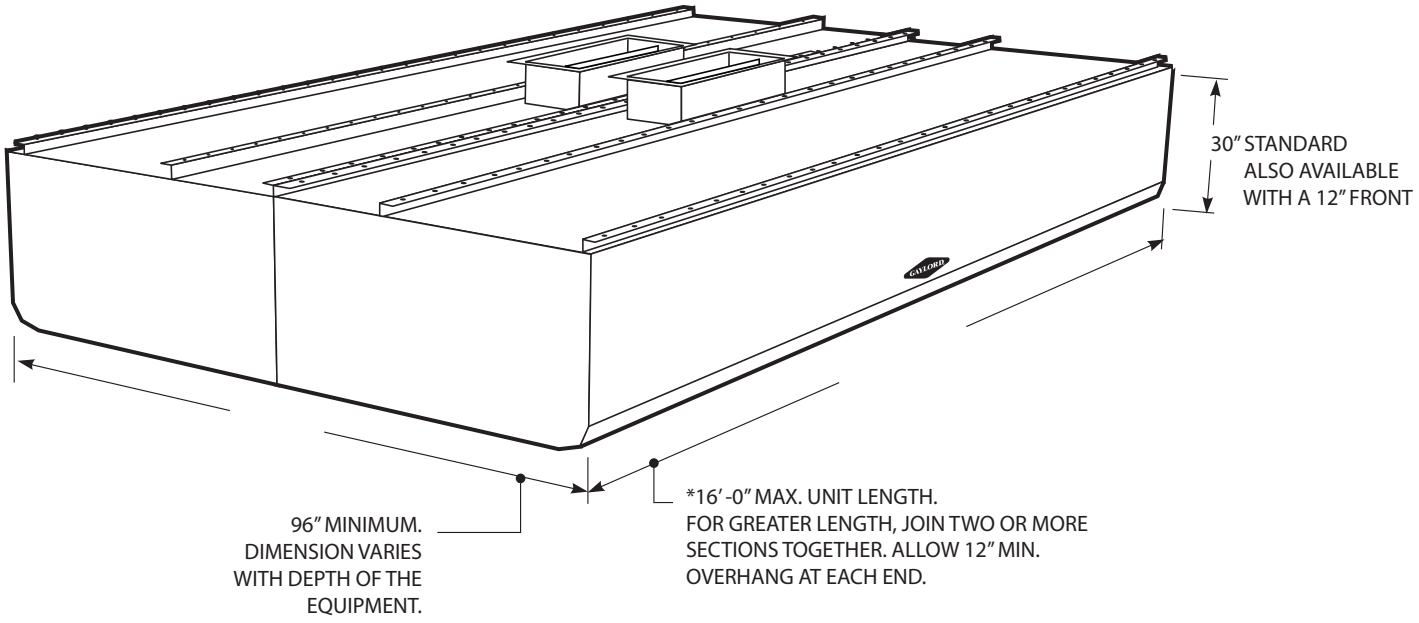

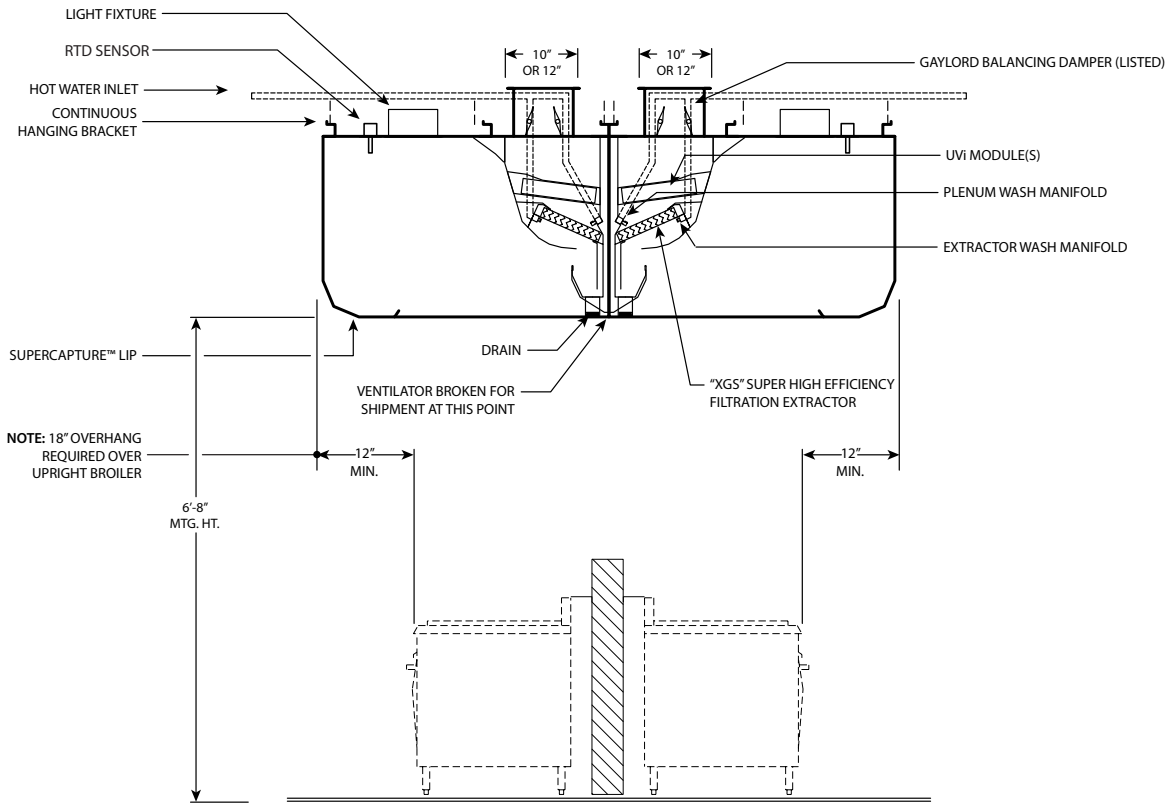

ENGINEERING DATA

Mechanical Requirements

The amount of exhaust volume required is dependent upon the type of cooking equipment and the type and volume of cooking. Contact factory for exhaust volumes, duct sizes, and static pressures.

Electrical

Provide 208-250VAC, 50/60Hz, Single Phase, 20 amp service for every 2 ventilator sections to power UVi lamps. Ventilator lights to be on separate circuit, 120 volt 50/60Hz standard, 220/240 volt optional.

Ventilator Lengths

Maximum unit length 16'-0". For greater lengths, join two or more sections together. Check to ensure that there is adequate access into building and kitchen area.

* **Note:** Ventilators manufactured outside North America; maximum unit length 10'-0".

Hanging Weight

Ventilator Width		96"	108"	120"	132"
Wt. / Lineal Ft.	Lbs.	220	230	240	250