

Model R-ND2 - With Make-Up Air Accessory



The R-ND2 Exhaust Hood efficiently meets the challenges of most cooking applications. The perforated supply plenum accessory provides up to 90% make-up air.

Features at a Glance



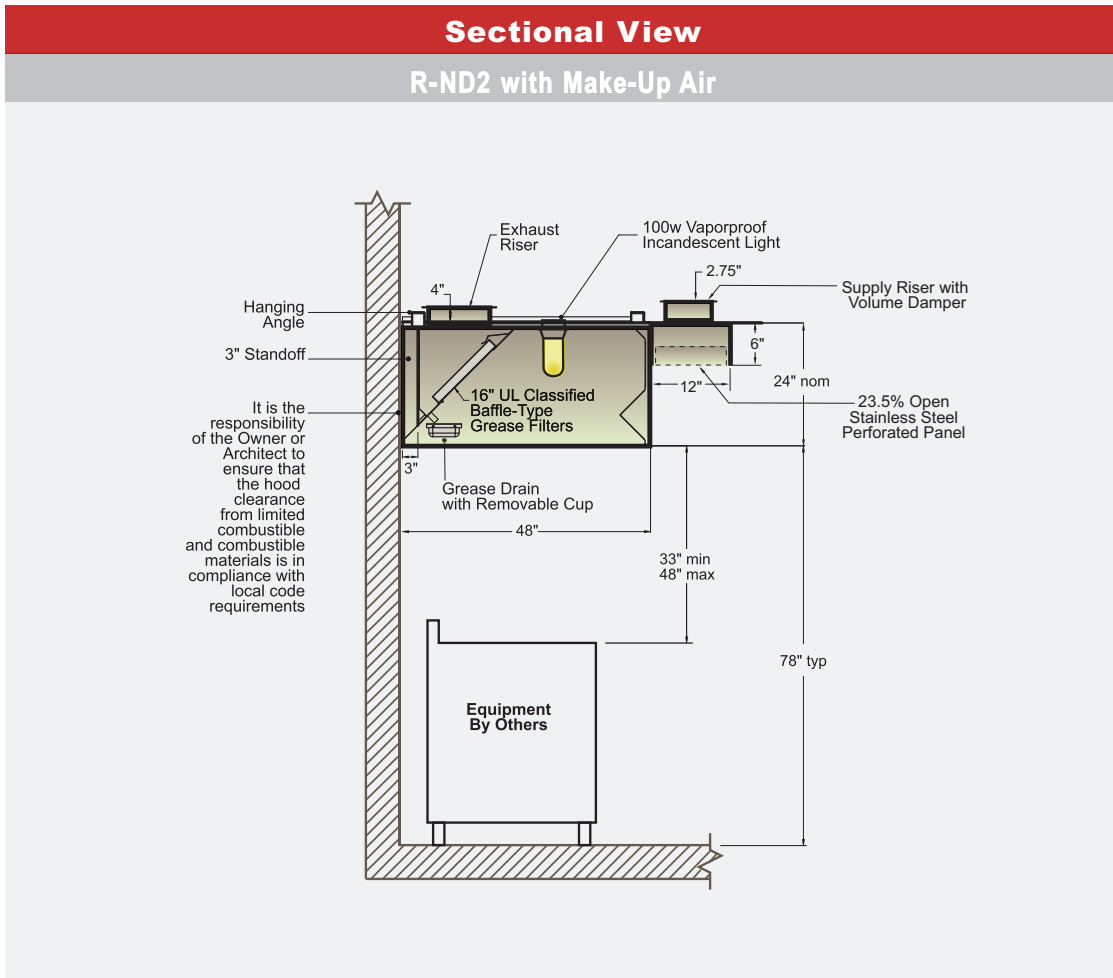
- ETL Listed & NSF Sanitation Listed Product
- Superior Exhaust Flow Rates
- Wall or Back-to-Back Island Configurations
- Aerodynamic design increasing flow and capture rate
- Standard integral 3" back stand-off
- Smooth auto-weld technology for aesthetics and rigidity
- End panels manufactured for structural strength and aesthetics
- Insulated front design for radiant heat reduction
- Deeper and easy to clean grease trough
- No Exterior caulking
- Easy access hanging angles with structure channels
- Updated filter bank with zero obstruction to effluents for natural effluent flow to filter bank
- Face Mounted Controls Optional
- Front Make-Up Air (PSP Accessory) featuring
 - 90% Air Delivery with Max 200 CFM/ft
 - Low Discharge Velocities
 - Directs Air into Hood's Capture Area
 - Even Distribution of Air Across Length of Hood
 - Stainless Steel Construction to Match Hood
 - Supply Volume Damper

Optional Equipment

- Utility Cabinet
- Fire Suppression System
- Electrical Controls
- Rear Make-Up Air Plenum
- Integral Clearance to Combustibles System
- UL Listed Exhaust Fire Damper
- Supply Fire and Volume Damper
- Enclosure Panels to Ceiling
- End Panels
- Type 304 Stainless Steel Construction
 - Exposed Surfaces Only
 - 100% Construction
- Filters
 - High Velocity Cartridge Filters
 - Stainless Steel Baffle Type Filters
- Lighting
 - Recessed Incandescent
 - Recessed Fluorescent
- Roof Top Package
- Separate Exhaust and/or Make-Up Air Fans
- Heated Make-Up Air Units
 - Direct Gas Fired Heated Make-Up Air Fans
 - Indirect Gas Fired Heated Make-Up Air Units
 - Electric Heated Make-Up Air Units

Performance Data			
Max. Avg. Cooking Surface Temp (F°) – Cooking Surfaces	Configuration	Min Exhaust CFM / ft	Max Suggested Supply CFM/Ft via Front Supply Plenum
450°F - Ovens, Steamers, Kettles, Open-Burner Ranges, Griddles, Fryers	Wall Hood	150	135
	2 Piece Island Back-to-Back Wall Hoods	300	270
600°F - Gas Charbroilers, Electric Charbroilers	Wall Hood	200	180
	2 Piece Island Back-to-Back Wall Hoods	400	360
700°F - Mesquite Grills, Charcoal Charbroilers, Gas Conveyor Charbroilers	Wall Hood	250	200
	2 Piece Island Back-to-Back Wall Hoods	500	400

• Recommended Duct Sizing: Exhaust based on 1500 FPM; Supply based on 800 FPM



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