

Model R-ND2 - Exhaust Only Hood



The R-ND2 Exhaust Only Hood efficiently meets the challenges of most cooking applications

Features at a Glance



- ETL Listed and NSF Sanitation Listed Product
- Superior Exhaust Flow Rates
- Exceptional Capture and Containment of Cooking Vapors
- Wall or Back-to-Back Island Configurations
- Front Design Directs Air into Filters
- Stainless Steel Construction
- Double Wall, Insulated Front
- Heavy Duty Grease Baffle Filters
- Grease Drain System
- Pre-punched Hanging Angles
- Factory Pre-wired Lighting
- Face Mounted Controls Optional

Optional Equipment

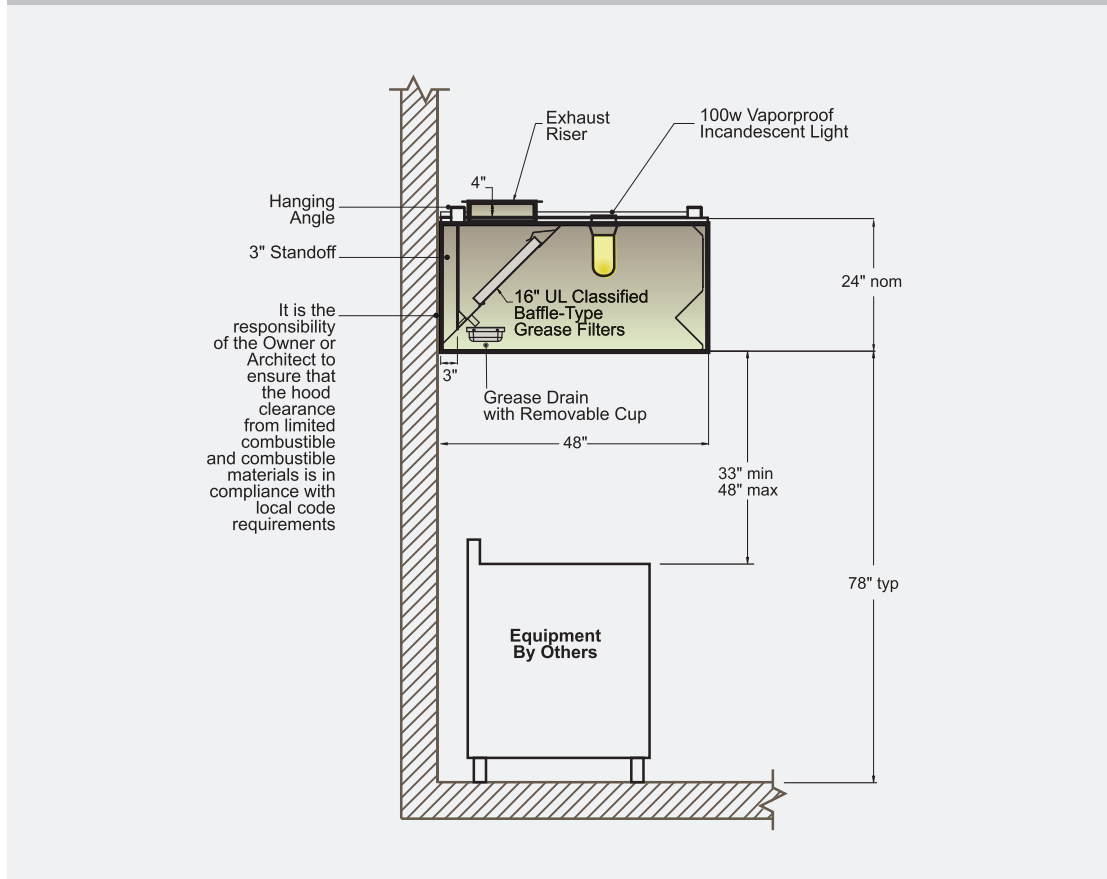
- Utility Cabinet
- Fire Suppression System
- Electrical Controls
- Front Perforated Supply Plenum
- Rear Make-Up Air Plenum
- Integral Clearance to Combustibles System
- UL Listed Exhaust Fire Damper
- Enclosure Panels to Ceiling
- End Panels
- Type 304 Stainless Steel Construction
 - Exposed Surfaces 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 Surface	Configuration	Min Exhaust CFM/ft	Recommended Duct Sizing
<i>450°F – Ovens, Steamers, Kettles, Open-Burner Ranges, Griddles, Fryers</i>	Single Wall Hood	150	Exhaust – Based on 1500 FPM
	2 Wall Hoods Back-to-Back in an Island Configuration	300	
<i>600°F – Gas Charbroilers, Electric Charbroilers</i>	Single Wall Hood	200	
	2 Wall Hoods Back-to-Back in an Island Configuration	400	
<i>700°F – Mesquite Grills, Charcoal Charbroilers, Gas Conveyor Charbroilers</i>	Single Wall Hood	250	
	2 Wall Hoods Back-to-Back in an Island Configuration	500	

Sectional View

Model R-ND2



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