



SPECIFICATIONS

ECQ

RANGE HOODS



270 CFM/4.0 Sones (Vertical) @ 0.10" S.P.
 150 CFM/1.5 Sones (Vertical) @ 0.10" S.P., 42.7 Watts
 270 CFM/4.0 Sones (Horizontal) @ 0.10" SP.
 150 CFM/1.5 Sones (Horizontal) @ 0.10" SP., 42.4 Watts

Continuous Performance @ 0.03" SP.
 30 CFM/<0.3 Sones, 50 CFM/<0.3 Sones
 70 CFM/<0.3 Sones, 90 CFM/<0.3 Sones

Dimensions

Overall bottom projection: 19½"
 Height: 7½" Widths: 24", 30", 36"

Hood Body

Stainless Steel: 24 gauge, grade 430 stainless steel.
 Painted: 23 gauge cold rolled commercial grade (CRCQ) steel, auto welded, coated with a baked enamel finish.

Adjustable Capacity Motor

4 capacity settings on low speed allow the fan to be set to the required exhaust rate for continuous ventilation. Low speed set points include: 30 50 70 or 90 CFM

High speed rapidly clears the air of moisture, odors or other contaminants. Ideal for compliance with Ashrae 62.2, LEED, ENERGY STAR® for Homes, California Title 24 and other programs. Suitable for continuous operation, thermally protected, permanently lubricated, 120V 60 Hz. with two electronically balanced blower wheels.

Internal On/Off switch allows override of continuous ventilation operation.

Lighting

Includes 26 Watt GU24 base self ballasted lamp (included)

Ducting Options

Horizontal, Vertical ducting: 3¼" x 10" (duct adapter and damper included).

Mounting

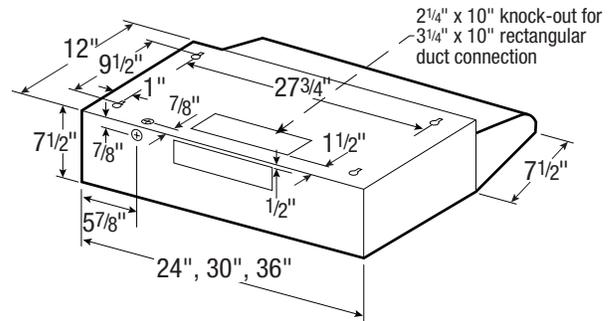
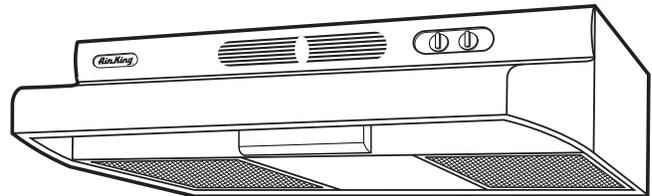
Wall mounted. Install 20" to 30" from cooking surface.

Filters

Grease Filter (included): GF-01 (30", 36" models), GF-07 (24" models).

Available Finishes

Stainless Steel (ECQ248, ECQ308, ECQ368),
 White (ECQ243, ECQ303, ECQ363), Black (ECQ246, ECQ306, ECQ1366)



EXPANDED PERFORMANCE

Air Flow - CFM	Static Pressure (inches of w.g.)						Sones @ .1 SP	Fan Speed RPM	Power Watts	Amps
	0	0.1	0.125	0.15	0.2	0.25				
Horz Ducting High Speed	311	270	261	251	225	188	4.0	1653	73.0	1.5
Horz Ducting Med Speed	163	150	144	137	66	-	1.5	1229	41.0	1.5
Vert Ducting High Speed	310	270	261	251	225	192	4.0	1653	73.0	1.5
Vert Ducting Med Speed	159	150	148	142	114	44	1.5	1189	41.3	1.5

4 steps of adjustment between 30 and 90 CFM for continuous speeds

PROJECT					ARCHITECT				
LOCATION					ENGINEER				
CONTRACTOR					SUBMITTED BY				DATE
FAN NUMBER	MODEL NUMBER	CFM	IN W.C.	RPM	WATTS	AMPS	SONES	QTY	OPTIONAL EQUIPMENT & REMARKS



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