



VENTING MAM 505W, 405W, 305W

OVENS WITH A (-W) IN THE MODEL NUMBER MUST BE VENTED AS SOLID FUEL EQUIPMENT

The following are the manufacturer's recommendations for venting EMM 5, 4, 3 series ovens. It is never appropriate to use "B vent" in any part of an exhaust system connected to EMM ovens. All ducting material must be manufactured to the specifications of a grease duct. Due to the possibility of sparks entering system, exhaust system serving **SOLID FUEL** equipment **MUST** be vented separately from other (non-solid fuel) equipment. Submit your venting plans to your local authorities before proceeding with your installation, as there may be additional requirements in your area.

THERE ARE TWO OPTIONS:

1. Direct Connection: A listed building heating appliance chimney, also listed as a grease duct as described in NFPA 96, connected directly to the oven flue collar and provided with a power ventilator listed for restaurant appliance exhaust. The power ventilator should be rated for a minimum of 300 degrees F (450 degrees F for W, W-IR, RFG-IR-W, and RFG-W). Emiliomiti does not recommend the use of an in-line fan. A field built grease duct, constructed and installed to the specification of a grease duct as detailed in NFPA 96 or the International Mechanical Code, may also be used.

NOTE: All ovens come standard with a round 8" O.D. collar.

Install venting system in accordance with the duct manufacturer's instructions and in accordance with all local codes. All field built components must be built to the applicable codes and standards and are subject to the approval of the authority having jurisdiction.

Note that the notch of the hood is even with the front edge of the oven. The hood should be installed in accordance with the hood manufacturer's instructions, and with NFPA 96 and/or the applicable local and national codes.

2. Exhaust from Emiliomiti gas-fired ovens (G models) can be vented using one of the previously mentioned methods OR can be combined with exhaust from other equipment, assuming the common duct meets the construction requirements listed in #1.

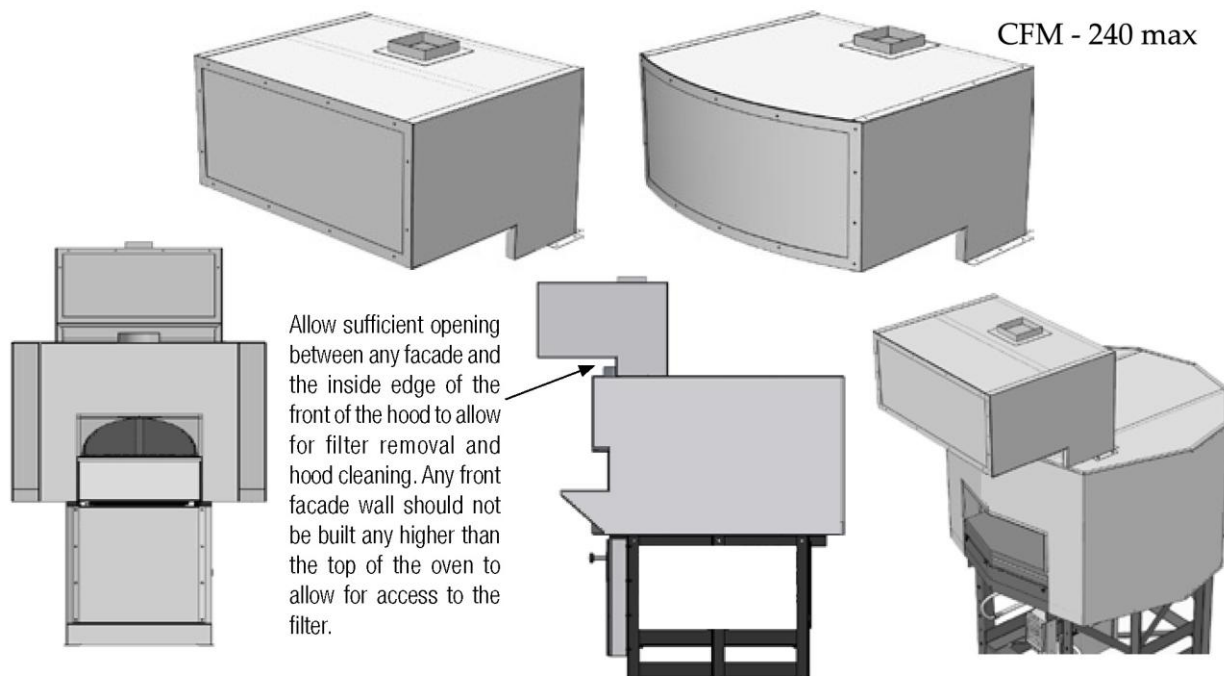


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If the Emiliomiti oven is installed using the direct connect method, and is going to be tied into a common duct that is connected to any hoods; the system must be engineered so that the duct pressure at the oven flu collar is -0.1 inches W.C. (-0.14 inches W.C. for solid fuel models). Failure to properly engineer the venting system will severely compromise oven performance and reliability. Tying a direct connected Emiliomiti oven into a common duct may not be a feasible solution for many installations, in these cases the oven must either be vented separately, or vented using Type 1 hood.

It is never appropriate to use "B vent" in any part of an exhaust system connected to a Emiliomiti oven. All ducting material must be manufactured to the specifications of a grease duct. Due to the possibility of sparks entering the duct, exhaust systems serving solid fuel equipment **MUST** not be combined with exhaust systems serving other (non-solid fuel) equipment.

VERY IMPORTANT! EMILIOMITI RECOMMENDS THAT YOU CONSULT WITH A QUALIFIED MECHANICAL ENGINEER AND SUBMIT YOUR VENTING PLANS TO LOCAL CODE AUTHORITIES BEFORE PROCEEDING WITH INSTALLATION.



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