



GOLD MEDAL® PRODUCTS CO.

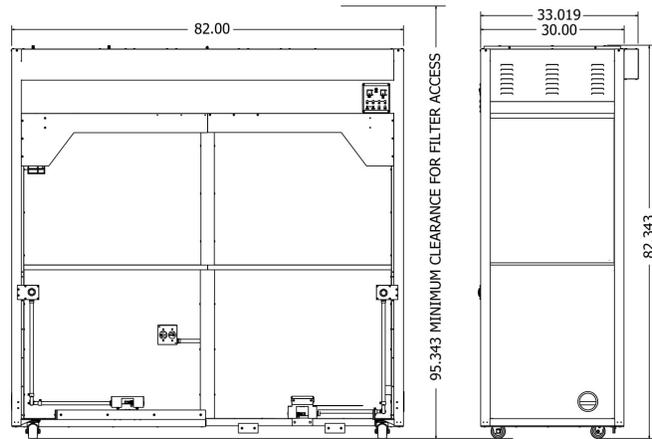
Karmel Klean Hood System

Model No. 2795 and 2796 Series

Specifications



Model 2795-00-001 Shown
(BACK Counter Sign; LH Dump orientation)



Model 2795-00-000 Dimension View Shown
(FRONT Counter Sign; LH Dump orientation)

Overall Dimensions:

Width: 82"

Depth: 33.019" (30" cabinet; 3" sign)

Height: 82.343"

(See drawing above for additional dimensions.)

Electrical - Domestic

120/208 OR 120/240V

5400 WATTS 60 Hz

(NEMA L14-30P) Plug

Unit designed to operate on single phase, 30 AMP, 4 wire supply (2 Hot, 1 Neutral, 1 Ground). Wall receptacle supplied with unit.

Model Description:

2795-00-000 - Front Counter Sign, LH Dump orientation

2795-00-001 - Back Counter Sign, LH Dump orientation

2796-00-000 - Front Counter Sign, RH Dump orientation

2796-00-001 - Back Counter Sign, RH Dump orientation

Karmel Klean Hood System requires the following units (all units sold separately):

- 2410 or 2411 Series Corn Treat Unit with a special handle (use LH or RH unit accordingly).
- 2436-001 Short Base (for use with a LH or RH Corn Treat Unit).
- Adjustable height Karmel Kool Table 2169-00-100.

Filter/Ventilation Specifications:

- Tested and approved under UL KNLZ with integral system for limiting the emission of grease-laden air.
- Meets EPA-202 Standards for clean air of less than 5 mg of particulates.
- Updraft Model tested to 3.6 mg particulates. Exhausts through replaceable HEPA grade filters and vents out top of unit.

Features:

- All stainless steel construction.
- LED lighting of cabinet and sign.
- Interlock System for the Corn Treat Unit and Cooling Table.
- LED Sign orientation for Front Counter (customer side) or Back Counter (operator side), reference Model accordingly.

Plug Type: Agency Approvals:



Gold Medal Products Co.
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KNLZ.E242423 - Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

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Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

GOLD MEDAL PRODUCTS CO

10700 MEDALLION DR
CINCINNATI, OH 45241-4807 United States

E242423

Caramel Clean System, Model(s): 2795-00-000, 2795-00-001, 2795-08-000, 2795-08-001, 2796-00-000, 2796-00-001, 2796-08-000, 2796-08-001

Last Updated on 2021-03-25

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[Heaters and Heating Equipment] (Heaters, Cooking Appliances) Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air

[See General Information for Heaters, Cooking Appliances](#)

USE AND INSTALLATION

This category covers cooking equipment intended for commercial use, such as pressurized deep fat fryers and other appliances for use in commercial kitchens, restaurants or other business establishments where food is prepared. Each appliance covered under this category is manufactured with an integral system feature to limit the emission of grease-laden air from the cooking process to the room ambient.

These appliances have been investigated for the limit of 5 mg/m³ for the emission of grease-laden air to the room ambient in accordance with the recommendations of ANSI/NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations," using the EPA-202 test method prescribed for cooking appliances provided with integral recirculating air systems.

These products are not intended for connection to a ducted exhaust system.

Appliances in this category are not provided with an integral fire extinguishing system. Authorities having jurisdiction should be consulted as to the requirements for this equipment with respect to fire extinguishing systems, such as the need for field installed systems in accordance with ANSI/NFPA 96.

In cases where the nature or construction of equipment is such that special precautions beyond the requirements of ANSI/NFPA 70, "National Electrical Code," must be observed in installations or use, suitable warning or special instructions are marked on the equipment.

Appliances covered under this category are suitable for wiring with either copper or aluminum power-supply conductors unless marked "Use Copper Wire Only For Power Supply Connections."

Commercial cooking appliances of certain types are designed for permanent connections to water supply and sewer lines at the point of installation. Authorities having jurisdiction should be consulted as to the requirements for this equipment with respect to sanitation and connection to water supply and waste disposal lines.

FACTORS NOT INVESTIGATED

Neither the toxicity of coatings nor the physiological effects on persons consuming food products prepared by use of these appliances has been investigated.

PRODUCT IDENTITY

One of the following product identities appears on the product:

Commercial Cooking Appliance with Integral System for Limiting the Emission of Grease-laden Air

Cooking Appliance with Integral System for Limiting the Emission of Grease-laden Air

Other product identities may be used as shown in the individual certifications, followed by the words "with Integral System for Limiting the Emission of Grease-laden Air."

RELATED PRODUCTS

For products with integral recirculating systems including fire extinguishing systems, see Commercial, with Integral Recirculating Systems ([KNKG](#)).
For cooking oil filters that are not an integral part of another appliance, see Commercial Filters for Cooking Oil ([KNRF](#)).

ADDITIONAL INFORMATION

For additional information, see Electrical Equipment for Use in Ordinary Locations ([AALZ](#)) and Heating, Cooling, Ventilating and Cooking Equipment ([AAHC](#)).

REQUIREMENTS

The basic standard used to investigate products in this category is [ANSI/UL 197](#), "Commercial Electric Cooking Appliances."
Appliances covered under this category with an integral cooking oil filter have been additionally investigated to [ANSI/UL 1889](#), "Commercial Filters for Cooking Oil."

UL MARK

The Certification Mark of UL on the product is the only method provided by UL to identify products manufactured under its Certification and Follow-Up Service. The Certification Mark for these products includes the UL symbol, the words "CERTIFIED" and "SAFETY," the geographic identifier(s), and a file number.

Alternate UL Mark

The Listing Mark of UL on the product is the only method provided by UL to identify products manufactured under its Listing and Follow-Up Service. The Listing Mark for these products includes the UL symbol (as illustrated in the Introduction of this Directory) together with the word "LISTED," a control number, and the product name "Commercial Cooking Appliance" or "Cooking Appliance," or other appropriate product name as shown in the individual Listings, together with the words "with integral system for limiting the emission of grease-laden air."

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