

# MBD – Manual balancing dampers for kitchen ventilation (ETL)



## Overview

- Ultra Compact design – 6” high
- Pressure reading is taken from TAB (testing & balancing) port, located within Halton hood
- Used on multiple hoods with a common exhaust
- Does not accumulate grease like guillotine-type dampers
- Integrated fire suppression piping and nozzle for duct protection
- Integrated [Grease Deposition Sensor \(KGS\)](#)

## Specification

Furnish and install a Model MBD manual kitchen exhaust balancing damper as manufactured by Halton. The balancing damper shall bear the ETL label per, ETL listed to Standard for Exhaust hoods for Commercial Cooking Equipment UL 710, Standard for Exhaust Hood and Related Controls for Commercial and Institutional Kitchen ULC-S646-06 and be fabricated in compliance with NFPA-96.

The installation shall be in accordance with the manufacturer’s recommendations and conform to NFPA-96 guidelines and all applicable local codes.

The size shall be as indicated on drawings and/or equipment schedule and match the exhaust collar size for the hood system.

The damper shall be adjustable to allow for balancing airflow based on pressure differential readings from integral T.A.B. test and balance port in the Capture Jet hood. The damper outer casing shall be constructed of continuously welded 16ga. galvanized steel including the balancing

blades. Optional construction is of 18ga. stainless steel. Adjustment of the parallel dampers (in open position) will be achieved by manually turning the locking adjustment