



MODEL GZ

TWO-HOUR FIRE RATED ZERO CLEARANCE ROUND GREASE DUCT

TESTING, CLASSIFICATION, & APPLICATIONS

Model GZ has been tested in accordance with the procedures and methods as set forth by UL 2221 / ULC S144 (*Tests for Fire Resistive Grease Duct Enclosure Assemblies*) and UL 1978 / ULC S662 (*Standard for Grease Ducts*). Through penetration firestops have been tested in accordance with ASTM E814 and ULC S115. Model GZ is classified for a maximum 2-hour fire resistance rating and may be installed at zero clearance to combustibles. This rating qualifies the insulation and outer shell wall as an alternate to a specified hourly rated fire resistive shaft enclosure. Model GZ grease ducts are suitable for the removal of smoke and grease laden vapors from commercial, industrial, institutional, and similar cooking applications. This grease duct is suitable for interior and exterior installations.

LISTING & CODE COMPLIANCE

Model GZ grease ducts are listed by Intertek files VPC/FMF 120-01 USA and VPC/FMF 120-02 Canada as “two-hour fire rated, zero clearance grease duct enclosure assembly” and as “Grease Ducts for Restaurant Cooking Appliances” when installed in accordance with local and national code requirements and our installation instructions.

NFPA 96, Chapter 4, Section 4.3.3.1

“Factory-built grease duct protection system shall be listed in accordance with UL 2221”

IMC Code Chapter 5, Section 506.3.11.3

“Factory-built grease duct enclosure assemblies. Factory-built grease ducts incorporating integral enclosure materials shall be listed and labeled for use as grease duct enclosure assemblies specifically evaluated for such purpose in accordance with UL 2221”

MATERIALS

Liner diameters (duct I.D.) are constructed from 20 gauge (0.035") materials. Shell diameters (duct O.D.), 26" and less are constructed from 24 gauge (0.025") materials and shell diameters greater than 26" are constructed from 20 gauge (0.035") materials.

Standard liner materials are type 430 S.S., type 304 S.S. and type 316 S.S. Standard shell materials are aluminized steel, type 430 S.S., type 304 S.S., and type 316 S.S. Consult the factory for availability of additional material types and thicknesses.

Ceramic fiber insulation in a 3" annular space.

PART IDENTIFICATION

For Model GZ, all part numbers have the letters “GZ” as a prefix, followed by the duct size inside diameter (I.D.), the part description code, special qualifier code (if applicable), a liner material code and a shell material code.

Part description codes are typically three characters and are either alpha or alpha numeric. Qualifier codes are most often used to designate section lengths, tee projection diameters, or the large end I.D. of increasers.

Examples of part numbers with their associated description and part number breakdown are shown below:

GZ20STR30CL

Refers to a Model GZ 20" I.D. straight section, 30" long constructed with a 430 S.S. liner and an aluminized steel shell.

- GZ** = Model GZ Product Code
- 20** = Section Size (liner I.D.)
- STR** = Part Code (Straight Section)
- 30** = Qualifier Code (30" Long)
- C** = Liner Material Code (Type 430 S.S.)
- L** = Shell Material Code (Aluminized Steel)

LINER MATERIAL CODES

- A** = Type 304 S.S.
- B** = Type 316 S.S.
- C** = Type 430 S.S.

GZ3690T18CC

Refers to a Model GZ 36" I.D. bodied 90° tee section with an 18" I.D. projection constructed with a 430 S.S. liner and a 430 S.S. shell.

- GZ** = Model GZ Product Code
- 36** = Tee Body Size (liner I.D.)
- 90T** = Part Code (90° Tee Section)
- 18** = Qualifier Code (Projection Size (liner I.D.))
- C** = Liner Material Code (Type 430 S.S.)
- C** = Shell Material Code (Type 430 S.S.)

SHELL MATERIAL CODES

- A** = Type 304 S.S.
- B** = Type 316 S.S.
- C** = Type 430 S.S.
- L** = Aluminized Steel

CAPACITY & WEIGHTS*

Approx CFM	Size (inch)		Weight Lbs/FT
	I.D.	O.D.	
350	6	12	12.5
500	7	13	13.9
625	8	14	15.4
800	9	15	16.7
1000	10	16	18.1
1400	12	18	20.9

Approx CFM	Size (inch)		Weight Lbs/FT
	Width	Height	
1900	14	20	23.6
2500	16	22	26.4
3200	18	24	29.3
3900	20	26	32.0
4700	22	28	38.4
5600	24	30	41.4

Approx CFM	Size (inch)		Weight Lbs/FT
	Width	Height	
6600	26	32	44.6
7700	28	34	47.6
8800	30	36	50.7
10000	32	38	53.7
11300	34	40	56.7
12700	36	42	59.7

* Capacity (CFM) is approximate, based on a velocity of 1800 Ft/Min.
Weights are approximate assembled weight per foot.

PARTS

Model GZ catalogued parts include straight duct sections in standard (18", 30" and 42"), adjustable expansion and variable length sections; 15°, 30° and 45° elbows; 45° and 90° tees; wyes; fan & hood adapters; supports, including vertical support plates and guides, horizontal hangers and wall brackets; floor and wall firestop assemblies; nozzle attachment fittings; access doors and panels; and rectangular to round fittings and attachments. Consult factory for non-catalogued parts.

WASH DOWN & FIRE SUPPRESSION

Automatic hot water / detergent wash down and fire suppression systems are recommended. This can be integrated into our duct system by using various components which are readily available, or by request, sections can be provided with factory installed sprinkler connections with threaded pipe nipples, couplings, etc. Research indicates that the use of wash down and fire suppression equipment improves the chance that the listed duct can be put back into service after a fire. Inspection by a Van-Packer approved organization is required.

INSTALLATION CONSIDERATIONS

Each part of the grease duct system must be assembled and installed correctly to have a listed and warrantied system. Improper installation of or lack of required parts may result in the improper function of the grease duct system. Installation must be made in accordance with local and national code requirements and our installation instructions. Refer to NFPA 96 (*Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*) and additional standards as required. Consult authorities having jurisdiction to determine the need to obtain any required permits.

The grease duct layout should be carefully planned to allow adequate space for assembly, installation of supports, connection of support framing, access for cleanouts, accommodate standard fitting dimensions, rough openings for penetrations, etc. Do not assume all equipment producing smoke or grease laden vapors within a facility can be exhausted with a single grease duct system. Before multiple hoods, collectors, etc. are manifolded together verify compatibility of the equipment, vapors being vented, fan requirements, etc. with their respective providers. Consult a grease duct design professional as required.

SALES, SERVICE & MANUFACTURING

Van-Packer has been in business for over 75 years manufacturing our products in the USA. Van-Packer welcomes the opportunity to assist you with your venting needs. We are a one-stop shop, that offers multiple UL and ETL listed modular factory fabricated (no field welding required) venting products to fit your exact requirement. UL and ETL listed modular factory fabricated duct is the safest option in the industry. Van-Packer leads the industry with the widest (good, better, best) selection of grease duct. We also offer these selections in round, rectangular and square. Van-Packer backs up the widest selection with the best lead times in the industry, due to our primary focus being kitchen and chimney ventilation products. Contact the technical service department for assistance with quotations, sketches or submittal drawings, kitchen ventilation system design, and much more. For more information, please call or visit our website www.vpstack.com.

302 Mill St
PO Box 307
Buda, IL 61314
www.vpstack.com



TOLL FREE: 800-VPSTACK (877-8225)
LOCAL: 309-895-2311
FAX: 309-895-3891
Email: vpstech@vpstack.com