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Chapter 35

INDUSTRIAL EXHAUST SYSTEMS

Classification of Systems, Design Procedure, Requirements for Suction and Velocity, Hoods, Design of Duct Systems, Collectors, Resistance of Systems, Efficiency of Exhaust Systems, Selection of Fans and Motors, Corrosion

IN almost every industry some type of exhaust or collecting system is essential to achieve efficient and economical control of dusts and fumes. General design information is included in this chapter which is intended to relate primarily to factory exhaust systems.

CLASSIFICATION OF SYSTEMS

There are two general arrangements, the central and the group systems. In the central system a single or double fan is located near the center of the shop with a piping system radiating to the various machines to be served. In the group system, which is sometimes employed where the machines to be served are widely scattered, small individual exhaust fans are located at the center of the machine groups. The group arrangement has the advantage of flexibility.

Exhaust systems are also classified by the means employed to collect dust or other material handled. The dust or refuse may be collected and controlled by enclosing hoods, open hoods, inward air leakage, or by exhausting the general air of the room.

With some classes of machinery it is not feasible to closely hood the machines and in these cases open hoods over or adjacent to the machines are provided to collect as much as possible of the dust and fumes. This class includes such machines as rubber mills, package filling machinery, sand blast, crushers, forges, pickling tanks, melting furnaces, and the unloading points of various types of conveyors.

The open hoods should be placed as close to the source of dust or fumes as possible, with due regard to the movements of the operator. When the hood must be placed at some distance above the machine it should be large enough to encompass an area of considerable extent as diffusion is usually quite rapid.

Consideration must also be given to the natural movement of the fumes. For those that are lighter than air the hood should be over or above the machine and where a heavy vapor or dust-laden air at ordinary temperature is to be removed, horizontal or floor connections are required. If it is attempted to remove heavy dust such as lead oxides by an overhead hood the conditions may be worse than if no exhaust were used at all, owing to the rising air current carrying the dust up through the