

De Bothezat Impeller Co., Inc.

Manufacturers of

De Bothezat Disc Pressure Fans, Blowers and Air Conditioning Equipment

1922 Park Avenue, New York, N. Y.

Branch Offices and Representatives in All Principal Cities

Foreign Office

WEBB DUST REMOVING & DRYING CO., LTD., STOCKPORT, ENGLAND

ASANO BUSSAN CO., LTD., TOKIO, OSAKA, JAPAN; SHANGHAI, CHINA

ALFREDO DELANO, SANTIAGO, CHILE, SOUTH AMERICA

KRUGER, LTD., UNION SOUTH AFRICA

De Bothezat Fans are guaranteed to have a non-overloading power characteristic, that is, to absorb at constant revolutions practically the same power whatever the static pressure under which they are operating for the whole range between free delivery and no delivery. This important property insures the complete safety of their operation under any conditions to be met in practice.

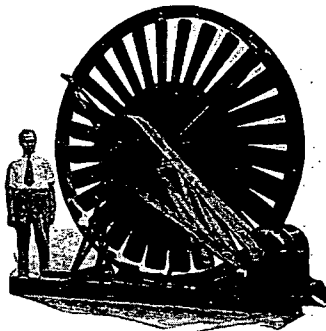
De Bothezat Pressure Fans made in all sizes from 8 in. to 10 ft. Motors for these fans are furnished from $\frac{1}{2}$ hp. to 100 hp. The capacities of the fans run from 350 c.f.m. to 254,000 c.f.m. Static pressure from $\frac{1}{8}$ in. to 3 in.

High efficiency and large air volume, together with high pressure characteristics are a few of several qualities which distinguish De Bothezat Disc Pressure Fans.

The Bifurcator

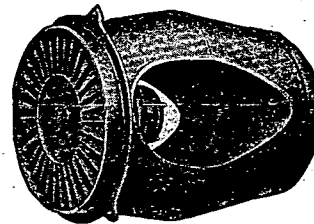
For special Ventilating jobs where fumes of excessive temperature or corrosive character are to be removed.

The bifurcator is a device that permits the use of a straight-way duct. It eliminates right angle bends and long shaft connections, at the same time protecting and automatically cooling the motor. The fan chamber is streamlined in section, and the bifurcated duct is not reduced in area at this point.



GIANT FAN—Sizes from 5 ft. to 10 ft.

Powers from 2 hp. to 100 hp. Volume from 16,000 c.f.m. to 254,000 c.f.m. Static Pressure from $\frac{1}{8}$ to 3 in. Speed from 175 r.p.m. to 700 r.p.m. Fan and motor mounted on same base securing perfect alignment. Requires minimum floor space. Chain driven, tezepe drive, or directly connected.



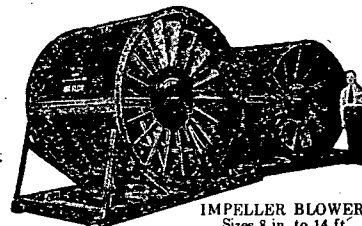
THE BIFURCATOR

Full details on request.

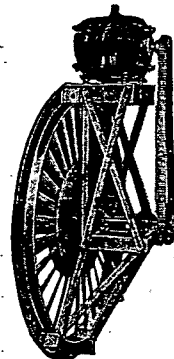
Impeller Blower

The Impeller Blower is a new type of multiple stage disc fan. This type of fan constitutes a long sought solution of the multiple stage disc fan arrangement. The Impeller Blower has a very high efficiency and is capable of developing high pressure and attaining high air deliveries at low R.P.M.

The Impeller-Blower has been designed to exceed the performance range of the average blower. Beginning with capacities of a few hundred c.f.m. at $\frac{1}{8}$ in. s.p. Impeller-Blowers can exceed deliveries of 1,000,000 c.f.m. at pressures in excess of 20 in. of water column, thus keeping within very reasonable size limits.

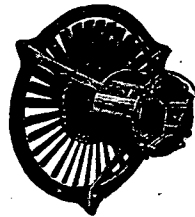


IMPELLER BLOWERS
Sizes 8 in. to 14 ft.



48 in. DISC PRESSURE FAN

6 hp. 630 r.p.m. 15,000 c.f.m.
against 1-in. s.p. and 28,000
c.f.m. against $\frac{1}{2}$ -in. s.p.



30 in. DISC PRESSURE FAN

2 hp. 1140 r.p.m. 8,000 c.f.m.
against 1-in. s.p. and 19,000 c.f.m.
against $\frac{1}{2}$ -in. s.p.

Diehl Manufacturing Company

Electrical Division of

THE SINGER MANUFACTURING CO.

Elizabethport, New Jersey

DIEHL

QUALITY FAN AND MOTOR MANUFACTURERS SINCE 1888

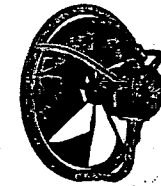
District Offices

ATLANTA, GA.	172 Trinity Ave., S.W.	DALLAS, TEXAS.	324 Santa Fe Bldg.
BOSTON, MASS.	75 Kneeland St.	NEW YORK, N. Y.	95 Liberty St.
CHICAGO, ILL.	1017 W. Jackson Blvd.	PHILADELPHIA, PA.	112 North 12th St.
COLUMBUS, OHIO.	506 Clinton Bldg.	ST. LOUIS, MO.	1409 Syndicate Trust Bldg.

Sales Representatives in all Principal Cities



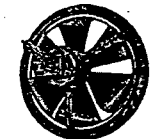
High Speed Exhaust Fan



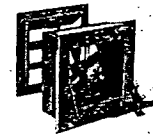
Low Speed Exhaust Fan



Flat Blade Ventilating Fan



Bucket Blade Ventilating Fan



Wind-O-Vent

Diehl offers a complete line of ventilating and exhaust fans for use in restaurants, hotels, hospitals, kitchens, garages, auditoriums, industrial plants, dye houses and other locations where efficient, economical movement of air is required. The design and construction embody modern engineering practices which result in exceptionally sturdy units that will give many years of service under severe operating conditions.

Several types of fans are regularly furnished, in sizes ranging from 9-in. to 48-in. in diameter, with capacities from 600 to 19,000 cu. ft. of air per minute. They are powered by especially developed, cool operating, totally enclosed, highly efficient motors which require only infrequent lubrication.

HIGH SPEED EXHAUST FANS—18 to 48-In.

The high speed type fans are recommended for all general applications such as restaurants, garages, dye houses, industrial plants and all other installations where the maximum volume of air is desired for a given size of fan. Since extreme quietness of operation is not essential for these applications, a considerably greater air movement is obtained by the use of a high speed type fan. This fan is furnished with broad, deep pitch blades, expressly designed for extremely large air movement. The use of this fan with a duct 15 to 20 ft. long is permissible provided the duct is not smaller in diameter than the fan wheel. In such cases the air delivery will be reduced.

LOW SPEED EXHAUST FANS—18 to 60-In.

When the quietness of operation is of primary importance, the low speed design exhaust fan is recommended. It is equipped with bucket shaped, pressed steel fan blades which effectively move a large volume of air without objectionable noise, due to the relatively low speed. This fan is especially suitable for offices, schools, churches and similar applications. Low speed fans should never be installed in connection with duct systems.

FLAT BLADE VENTILATING FANS—9-12-16-In.

Diehl Flat Blade Ventilating Fans are suitable for removing smoke, impure air, and objectionable odors from offices, kitchens, lavatories, etc. May be readily installed in transoms, window frames or partitions, providing excellent ventilation at small expense.

BUCKET BLADE VENTILATING FANS—9-12-15-In.

Diehl Bucket Blade Ventilating Fans are intended for use where the maximum volume of air is to be moved and space for a fan is limited. In proportion to their size these fans handle a comparatively large volume of air, possessing the same general characteristics as large type exhaust fans.

WIND-O-VENT VENTILATORS

The Wind-O-Vent wall cabinet is an efficient ventilating unit which quietly removes cooking odors, smoke, steam, etc., from kitchens or other rooms. They may be furnished either as illustrated or with window panels for mounting directly in windows.