

APPLICATION

This exhaust hood is designed for surfaces which generate vapour and hot air. It overhangs cooking surfaces, by approximately 300 mm.

OPERATION

Vapour is exhausted with the use of a velocity plate located under the duct opening. This plate prevents condensation on the hood's horizontal surfaces.

EXHAUST

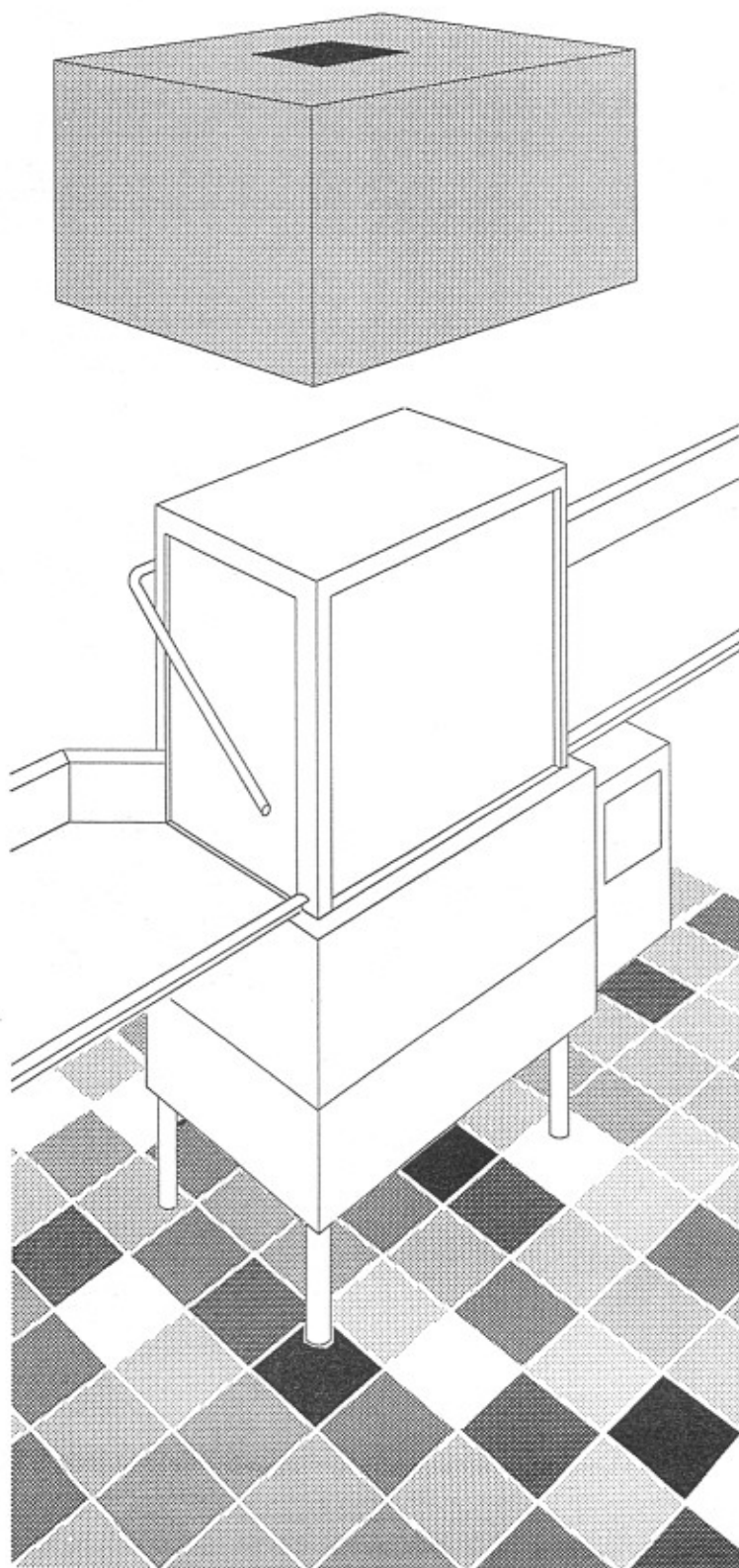
The quantity of air exhausted depends upon the type of cooking equipment installed under the hood. When heated by the hot surfaces the air rise towards the exhaust hood. (see the Thermal currents chart)

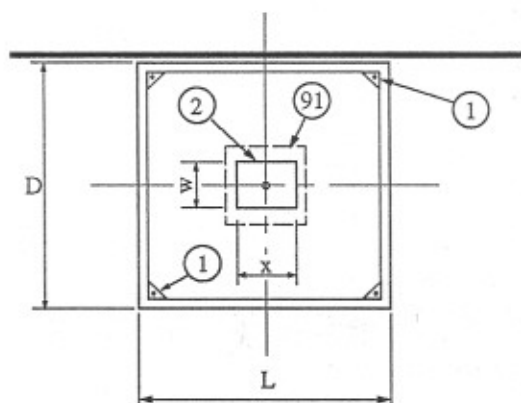
CONSTRUCTION

All stainless steel construction, 1.09 mm (18 MSG) thick, type 304 with # 4 finish on all exposed surfaces. Each section of the hood is equipped with mounting tabs.

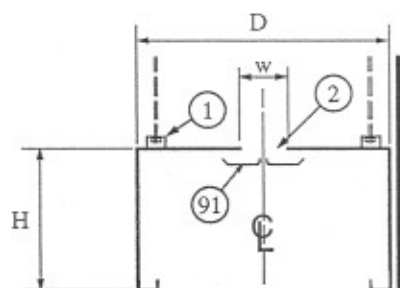
EXHAUST DUCTS

All exhaust ducts are installed according to NFPA 96. Horizontal ducts must be sloped towards the exhaust duct opening to avoid liquid condensation.





PLAN



SIDE VIEW

- 1 - Mounting tabs
- 2 - Exhaust duct opening
- 91 - Velocity plate

SIZE

L: _____ H: _____

D: _____ x: _____

Weight in kg. per Metre of Lineal Hood

Depth: 1 000 - 1 100 - 1 200 - 1 300 - 1 400 - 1 500 - 1 600 - 1 700
kg/m: 35 40 45 50 55 60 65 70

Weight in Pounds per Foot of Lineal Hood

Depth: 36" - 42" - 48" - 54" - 60" - 66" - 72" - 78"
lbs/pi: 24 27 30 33 36 39 42 45

SUGGESTED SPECIFICATIONS

Size:

Length: _____ Depth: _____ Height: _____ installed _____ from floor.

Description:

CADEXAIR, model C3, wall or island type, supplied with a stainless steel velocity plate and condensation troughs.

Construction:

All stainless steel construction, 1.09 mm (18 MSG) thick, type 304 with # 4 finish on all exposed surfaces. Each section of the hood is equipped with mounting tabs.

Skirting:

The space between the top of the hood and the ceiling is enclosed with stainless steel panel with the same finish as the hood,

MECHANICAL SERVICES

Ventilation:

Duct opening: _____ x _____ exhausting a total of _____ L/s at 150 Pa. (CFM at 0.6" H₂O).