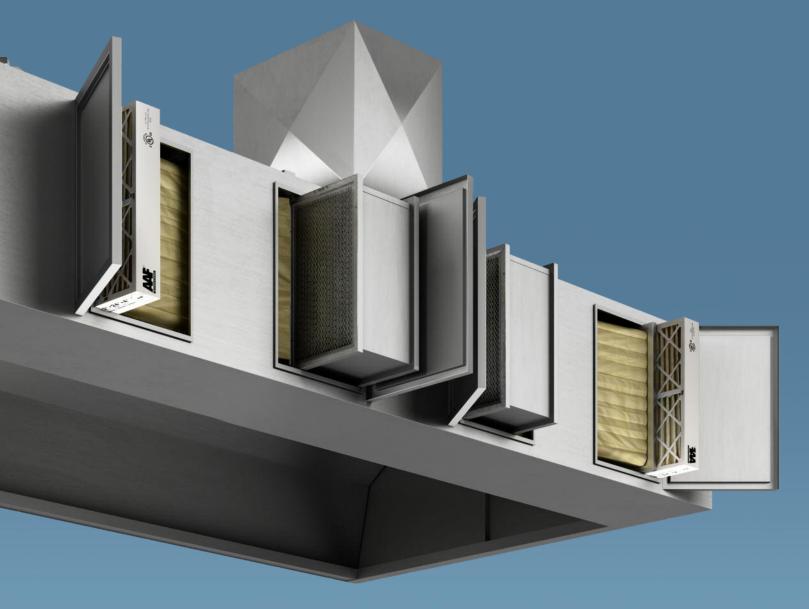
STADIUM SERIES



A breath of fresh air...





... for you and your kitchen



When it comes to serious cooking, breathing is important. When you're in the kitchen, you should be able to breathe easily, freely, deeply...

No, we're not talking about some kind of culinary yoga - we're talking about your range hood. To bring a breath of fresh air to your kitchen, all you have to do is install a **Stadium hood**. It's a true technological revolution in the area of professional hoods. Not only does it offer you cleaner air - it also significantly reduces your maintenance costs as well as the costs of cleaning filter boxes and exhaust ducts, since these are non-welded and therefore not regulated by NFPA-96 standards. It also reduces the risk of fire spreading.

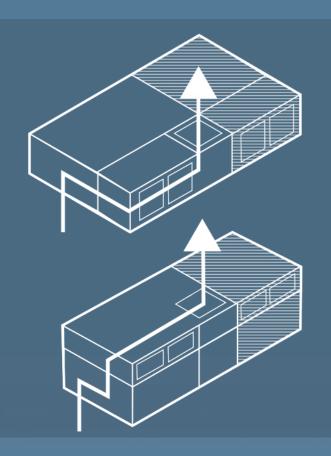
With the Stadium series, everything takes place in the kitchen: all maintenance work, fire suppression, air purification and automated control of exhaust air and intake air based on the activity and temperature under the hood.

Stadium hoods discharge less air to the outside and having less air to process and refresh means your costs will be less. What's more, the adjacent filtration stages absorb noise from the fan, enabling Stadium hoods to run very quietly.

The Stadium hood will elevate your kitchen to a higher state—by meeting all your needs when it comes to functionality, efficiency, noise reduction and air purification.







Stadium - ideal for big or small spaces

With the Stadium hood, up to eight configurations are possible depending on the hood's dimensions, the exhaust airflow and the location of the filtration plenum (in front or on top).

Model	L min (inches)	L max* (inches)	Max. AirFlow (CFM)	MinD (inches) (F-series)	Min H (inches) (F-series)
ST-10-1	72	132	1000	58	28
ST-20-1	72	192	2000	58	28
ST-20-2	120	192	2000	70	28
ST-40	120	192	4000	70	28

- * Maximum length as per the Listing.
- ** Maximum static pressure 5"H 2 O when the filters are clogged.

Cadbox

Putting control at your fingertips

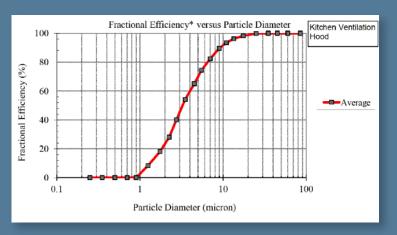
- Remote reading and programming of functions
- Turn exhaust fan on/off manually or automatically
- Turn hood lighting on/off manually or automatically
- Ventilation management based on needs, temperature and gradual clogging of filters
- Exhaust flow management
- Supply airflow management
- Automatic shut-off of gas or electricity in the event of a fire
- Continuous display of filter status
- Remote technical support from Cadexair via Internet
- General information about kitchen conditions







It filters - you breathe



LMS Technologies, Inc

STADIUM hoods are equipped with Geo-Vary filters.

Unlike conventional filters, the extraction of grease from the air begins within the **GEO-VARY** itself and takes place over a longer distance. What's more, the unique baffle cut-off system makes it possible to regulate the exhaust flow so that it remains constant without impacting performance.

You will therefore significantly reduce your maintenance and heating costs while benefiting from a much higher oil and grease extraction rate.

According to an independent laboratory, almost 93% of 10-micron particles are captured upon entering the integrated Geo-Vary filter. The finer particles that make up the remaining percentage are then captured by high-efficiency ULC-compliant filters.

Fire suppression

Stadium hoods are protected by either a Safety First SFA system or an Ansul R-102 system.

The sprinklers, fuse holders and piping required to protect the primary and secondary casings are installed at the factory.

The cabinet containing the fire suppression agent and actuation cartridge must be installed on site by a certified fitter of the fire suppression system. The SFA or R-102 sprinkler system required to cover the kitchen equipment under the hood is not included, but may be added and combined with the system already installed in the hood. Depending on your location, Cadexair may be able to offer you turnkey service for installing a fire suppression system in compliance with the applicable standards.



Selecting a fan

Since it is not limited by regulation NFPA-96, the outlet may be positioned horizontally or at an angle, depending on the site's requirements.

The Stadium hood is a high-pressure static hood. The following is a list of recommended fans:

Airflow Static		Utility		Inline	
CFM	Pressure*	Fan	(HP)	Fan	(HP)
1000 2000 3000 4000	5.5" 5.5" 5.5" 5.5"	Delhi BI-13 Delhi BI-15 Delhi BI-16 Delhi BI-20	(2) (3) (5) (7.5)	Cook QMX-HP 90 Cook QMX-HP-120 Cook QMX-HP-135 Cook QMX-HP-150	

Includes 0.5" static pressure in duct

