



C3 Model Steam Hood

★★★★★
AT YOUR SERVICE
SINCE
1986

CADEXAIR
EXPERTISE & INNOVATION

C3 Model Steam Hood



Application

This roof-mounted exhaust hood is designed to collect steam and hot air. It is installed two meters (6 feet 6 inches) above floor level and overhangs cooking surfaces by approximately 300 mm (12 inches). This exhaust hood is not designed for commercial cooking equipment and is not approved to NFPA96 standards.

Operation

Steam or hot air emanating from the cooking unit naturally rises toward the hood located right above. The velocity plate located right under the duct opening sections and discharges the air. This plate prevents the formation of condensation on the hood's horizontal surfaces.

Exhaust

The amount of exhaust air depends on the type of cooking unit installed. The exhaust outflow is generally between 35 and 50 CFM per square foot. Consult Cadexair's experts to precisely determine your outflow.

Construction

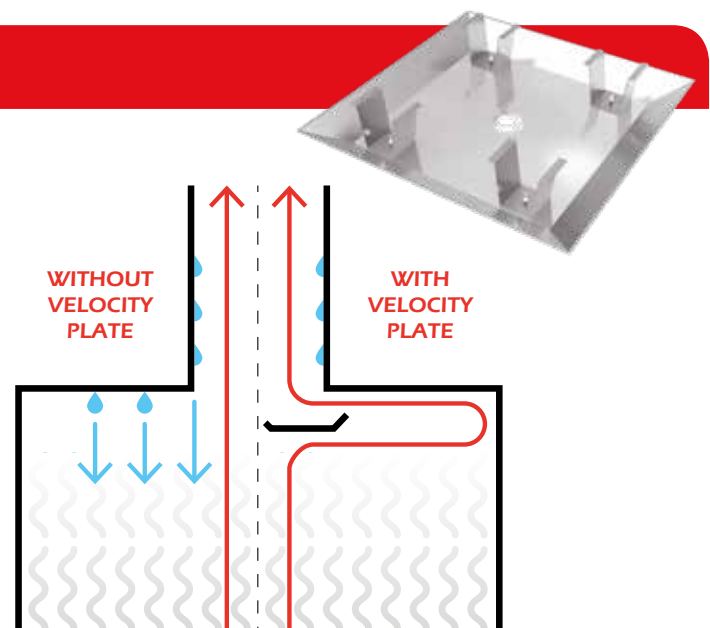
The exhaust hood is entirely built from type 430 or 304 stainless steel with a #4 finish on all visible surfaces. Each section of the hood is equipped with mounting tabs.

Exhaust Ducts

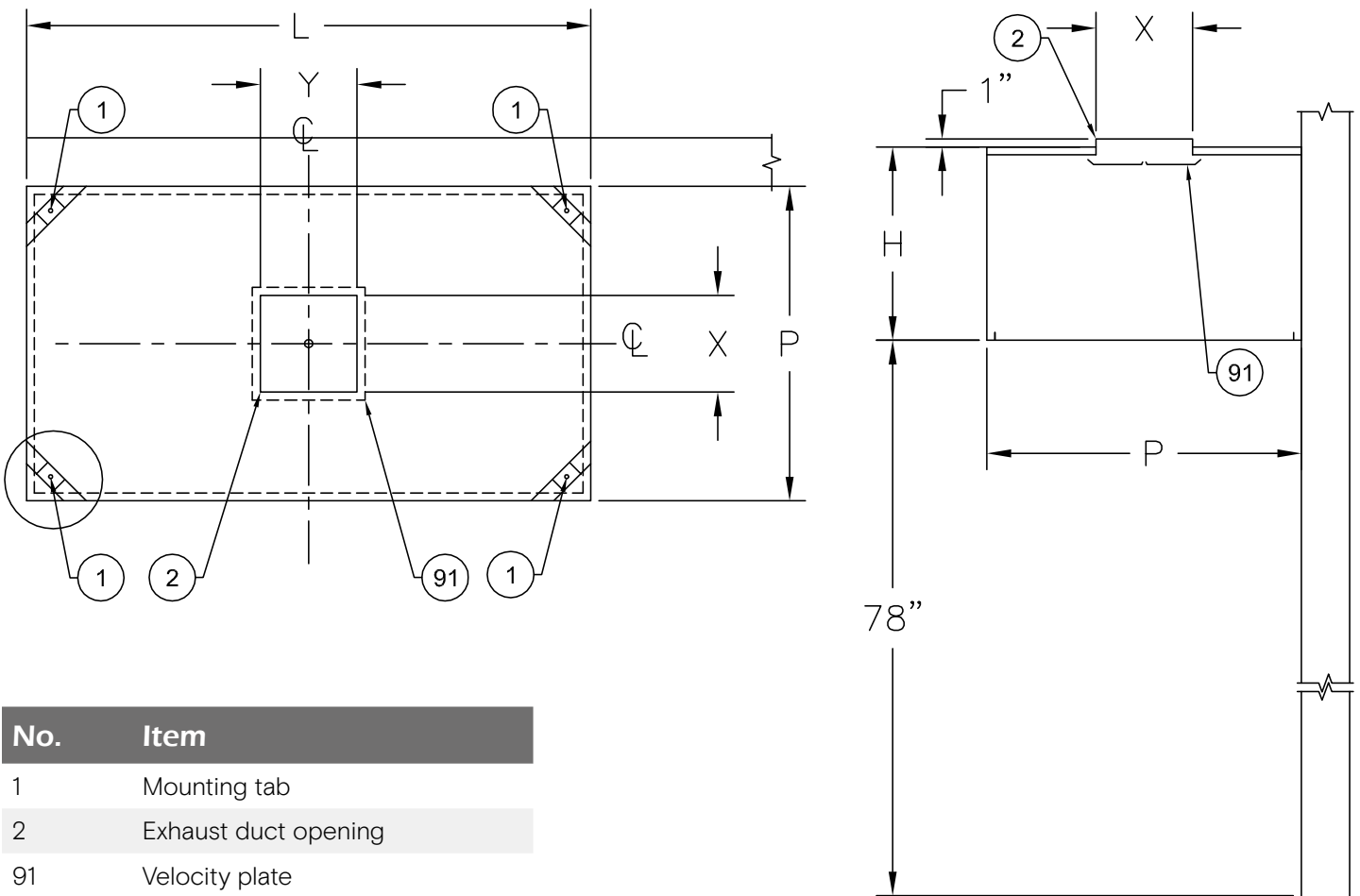
All exhaust ducts are waterproof, rustproof and sloped toward the exhaust duct opening.

Velocity Plate

The velocity plate located right under the exhaust duct opening prevents the formation of condensation on the hood's horizontal surfaces and stops potential dripping from the exhaust duct. This arrangement dries any water drops that might accumulate on the duct panels and eventually drip onto the cooking unit under the hood. The plate completely covers the exhaust duct opening and offers the ideal balance of air flow and condensation elimination for this type of system.



Typical C3 Model Drawings



No. Item

1	Mounting tab
2	Exhaust duct opening
91	Velocity plate

Weight in kg per meter of 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 lbs per foot of hood

Depth	36 in	42 in	48 in	54 in	60 in	66 in	72 in	78 in
Lbs/foot	24	27	30	33	36	39	42	45

Important points about this hood:

- It is specifically designed for steam and hot air
- No filters are required
- NFPA96 standards do not apply
- NFPA96: cannot be connected to the same exhaust duct or fan used by a grease extraction hood

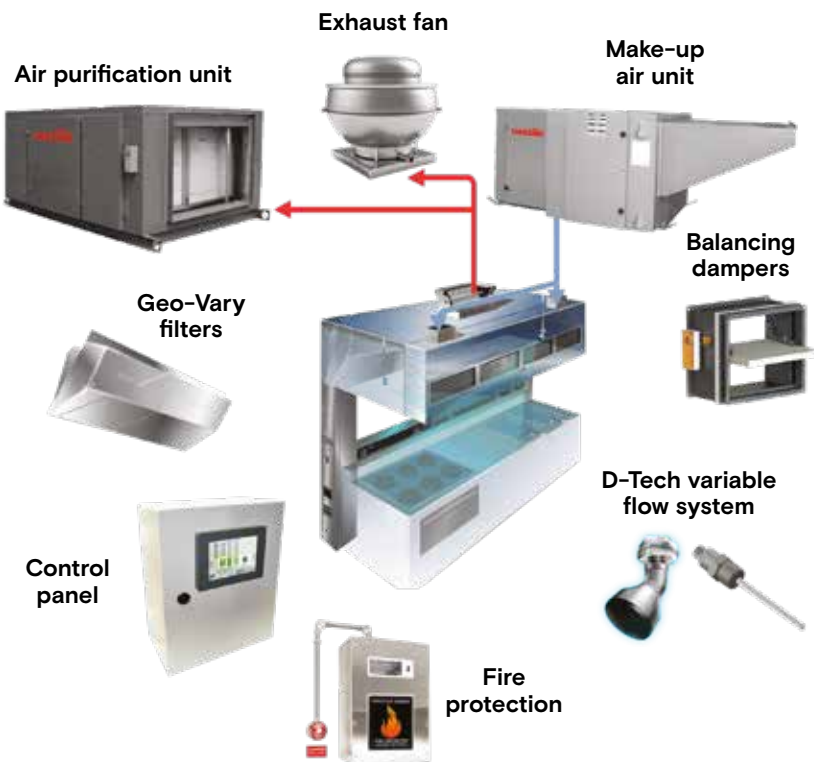
Usage suggested for:

- Laundromat
- Camping Stove
- Any type of heat or contaminant source not governed by NFPA96 standards

Contact Us for Recommended Specifications

We support our customers in selecting the right commercial kitchen ventilation system. We offer high-quality customer service, including prompt follow-up, rapid turnaround and availability.

Our expertise and experience with kitchen ventilation projects allow us to provide you with the ideal solution suited to your specific situation and actual needs.



Our automated quote system facilitates the following:

- air flow calculations
- shop drawings
- electrical diagrams
- electromechanical coordination
- premium support

We adapt our expertise to suit your requirements!

- Cadexair products are built according to the highest standards of quality and engineering.
- We manufacture our hoods according to UL and ULC standards.

Since 1986, Cadexair has specialized in central ventilation systems for projects with multiple kitchens such as food courts, hospitals, penitentiaries, airports and all other complex kitchen projects.



UL710 and ULC-S646 standards approved.



Head office

3020 B Rte Marie-Victorin,
Varenes, QC, Canada J3X 0J5

Contact us

Design, pricing and sales
sales@cadexair.com

Technical support and cleaning
info@cadexair.com

450-652-0668
1-800-461-0668

cadexair.com

CADEXAIR
EXPERTISE & INNOVATION