



Commercial kitchen ventilation technology

450-652-0668

800-461-0668

cadexair.com

CADEXAIR
EXPERTISE & INNOVATION



Our Company

Since 1986, CADEXAIR has specialized in commercial kitchen ventilation systems for penitentiaries, educational institutions, food courts, restaurant chains, hotel chains and other establishments.

CADEXAIR is renowned for the expertise of its team, the high quality of its products and the projects it has delivered, and its capacity for innovative solutions that save energy and space, reduce odours, and offer durability and advanced controls. It also provides preventive maintenance and cleaning services for kitchen exhaust systems.

CADEXAIR's research and development department collaborates with teams around the world on a daily basis to innovate and increase the energy efficiency of its systems.

Communication with our maintenance teams in the field allows us to gather important information about the aging of ventilation systems and their components, maintenance best practices, compliance issues and kitchen air quality..

By being actively involved throughout the entire network, CADEXAIR has established a strong local presence in the areas we serve and is ideally positioned to tackle even large-scale, challenging projects with confidence. .

★★★★★
AT YOUR SERVICE
SINCE
1986



Air ventilation technology based on research and experience

- Safety-oriented
- Complies with regulations
- Meets industry standards

Here are a few examples of clients and projects:

- CHUM Hospital
- Place Ville Marie's Biergarten
- Time Out Market Montreal
- Four Seasons Hotel
- Colson & Colson senior living facilities (USA)
- Le Centrale Gourmet Food Hall
- Montreal Casino
- Montreal Ritz-Carlton Hotel,
- Montréal-Pierre Elliott-Trudeau international Airport and Marriott Hotel

Thousands of professional kitchens around the world

CADEXAIR



Helping you select the right commercial kitchen equipment

We support our customers in selecting the right commercial kitchen ventilation system for them, with design and installation carried out by trained professionals. We offer high-quality customer service, including prompt follow-up, rapid turnaround and availability.

Our expertise and experience with kitchen ventilation projects allows us to provide you with the ideal solution for your specific situation and 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 needs!

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



High-quality, safe, innovative and services



Kitchen exhaust hoods



Economical hood

Versatile Series with basic filtration

- Wall-mounted type
- Island type

Recommended applications:

- Restaurants
- Cafeterias
- Seasonal cooking
- Community centres



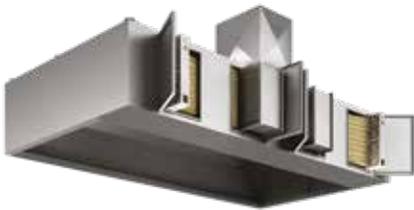
Professional hood

Easily customizable **CA Series**

- Wall-mounted type
- Island type
- Single or double, inverted or back-to-back configurations

Recommended applications:

- Restaurants
- Hospitals
- Penitentiaries
- Hotels
- Educational institutions
- Food courts



Combined hood

Stadium Series for everything that takes place in the kitchen

- includes advanced ULC-S647 certified filtration system

Recommended applications:

- Office buildings
- Cafs/bistros/restaurants
- Food courts

Available dimensions:

- From 72 to 192 inches (6" inch intervals)



Compact hood

CRS Series for restricted spaces

- Integrated radial turbine fan
- Built-in fire protection system with 36" and 48" size hoods only

• Daycares

• Cafés

• Bistros

• Restaurants

• Fire stations

• Office buildings

• Community centres

Standard-size models:

- 30"
- 36"
- 48"

Recommended applications:



Steam and hot air hood

C3 Series for hot air only

- Type II

Recommended applications:

- Dishwashers
- Stoves

Table of accessories for all types of Cadexair hoods

Accessories	Versatile	CA	Stadium	CRS	C3 Type II
Mounting tabs	✓	✓	✓	✓	✓
Stainless steel #430 construction	✓	✓	✓	✗	✓
Stainless steel #304 construction	★	★	★	✓	★
LED Lighting	✗	★	✓	✗	★
Incandescent Light Fixture	★	★	✗	✗	★
Junction box and pre-wiring for lighting	✗	★	★	✓	★
Baffle filter	✓	✓	✓	✓	✗
Géo-Vary modular grease extractor	★	★	★	★	✗
D-Tech	★	★	★	✗	✗
Self-cleaning	✗	★	★	✗	✗
Downward-discharging perforated plenum integrated into top of hood	★	★	★	✗	★
Plenum with projection grid integrated to the front of the hood	✗	★	✗	✗	✗
Fire shutter	✗	★	✓	✗	✗
Manual balancing damper	★	★	★	★	★
Modulating damper	★	★	★	★	★
Stainless steel enclosure panels between the hood and the ceiling	★	★	★	✓	★
Back built-in spacer and/or side spacer	★	★	★	★	✗
Ceramic fire master insulation	★	★	★	★	✗
CC200 series programmable touch screen control panel	★	★	★	✗	✗
CC35 series programmed control panel	★	★	✗	★	★
CC25 series basic control panel	★	★	✗	✗	✗
Variable speed drives	★	★	★	✗	★
Control panel for variable speed drives	★	★	★	✗	★
Fire suppression system	★	★	★	★	✗

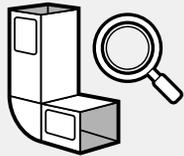
Legend: ✓ included accessory ★ available as an option ✗ not available

Source : Last updated July 17, 2018

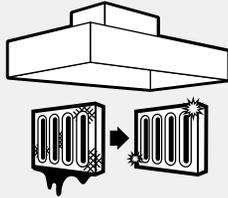
Please contact us if you need any assistance with your commercial kitchen ventilation project and the applicable standards and regulations.

Maintenance & cleaning

We offer maintenance programs adapted to different types of cooking, kitchen activities and regulations. We can provide the following:



Preventive inspections
and maintenance



System
cleaning



Engineering
support



Technical
support

Cadexair is proud to have been an IKECA member for more than 10 years!

Founded in 1989, IKECA is an international non-profit organization dedicated to fire prevention and safety by developing and promoting the highest standards in the industry. Each member must have at least one employee who has obtained IKECA certification by passing a stringent test after taking part in training. Members must also maintain the highest standards of quality. For more information, visit www.ikeca.org.

Cadexair serves a wide range of major clients with rigorous safety requirements, such as:

- Airports
- National defence establishments
- Federal & provincial penitentiaries
- Government institutions
- Casinos
- Hospitals
- Hotels
- Food courts
- Several major restaurant chains

Why you should choose Cadexair:

- More than 30 years of expertise
- Many teams across the province
- IKECA-certified and trained specialists
- Contractor Check certified
- 24/7 online client access
- Before/after cleaning photos available
- Project follow-up and recommendations

Preventive maintenance and cleaning services for commercial kitchen ventilation equipment



Other products



D-Tech system

By detecting motion and heat under the hood, our patented and technologically advanced D-Tech system speeds up or slows down ventilation at the right time, based on the equipment's needs, resulting in energy and cost savings.

Given that it's easy to customize and highly efficient, it's no surprise that this technology is growing more and more popular. Join the movement by choosing D-Tech!



CC-200 self-diagnostic system

The CSA-certified CC-200 control system provides you with unrivalled self-diagnosed technical information and integrated support for managing the resolution of problems if they occur.

It also enables remote monitoring and programming of functions via the Internet and full control of intake air flow, exhaust air flow, on/off functions, manual/automatic usage and lighting.



Geo-vary modular grease extractor

The Geo-vary grease extractor is an alternative to the standard baffle filters typically used for the hood's primary air filtration system. Its unique design efficiently captures grease and oil, substantially reducing the accumulation of grease in the hood's exhaust duct.

Lab tests have demonstrated that the Geo-vary delivers an impressive 94% filtration capacity for 10-micron particles. Thanks to its adjustable deflector, it is possible to set the appropriate exhaust air flow for each cooking appliance.



Cadexair distributes many other products

- UL access doors for welded ducts
- Grease gutters for fans
- Heavy duty dual hinge system for fans
- Detergents for self-cleaning systems
- And many more

Contact us

Design, pricing and sales
sales@cadexair.com

Technical support and cleaning
info@cadexair.com

Head office

1010, Boulevard Lionel-Boulet
Varenes QC Canada J3X 1P7

T 450.652.0668
cadexair.com

Quebec Branch

Gatineau/Ottawa Branch

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