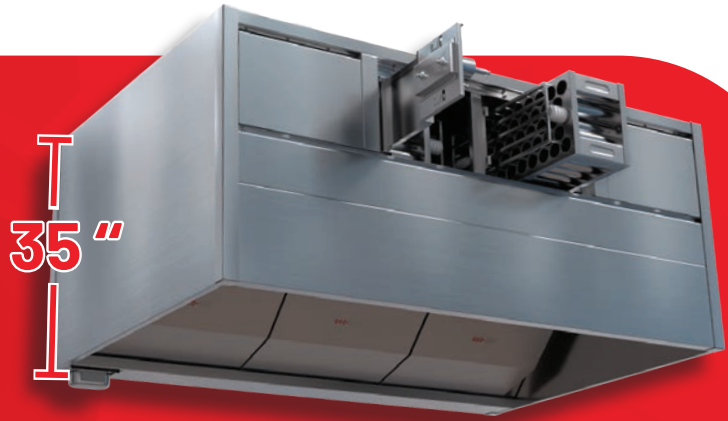


Stadium ESP Hood Series

NO MORE SMOKE

T
35"



Since 1986, Cadexair has been widely renowned for its innovative ventilation system solutions for professional and commercial kitchens. It has leveraged its expertise to achieve a true design breakthrough: integrating an advanced filtration system, better known as electrostatic precipitator, with a compact foot print. This system **captures up to 99%** of airborne grease and minimizes smoke emissions, ensuring a cleaner, safer environment while optimizing space and performance.

NEW

Why choose Stadium Series:



CAPTURES UP
TO **99%**
OF PARTICLES

**Compact Integrated Electrostatic
Precipitator Technology**



Perfect for Solid Fuel Cooking



ECO SOLUTIONS

Eco-friendly,
Washable Filters

Front-
access design
for quick, easy
maintenance

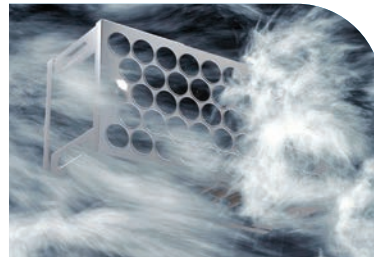
Cost-Effective Maintenance

★★★★★
AT YOUR SERVICE
SINCE
1986

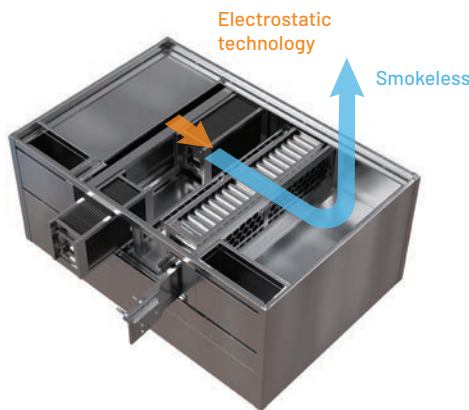
Available Options:



Continuous Water Mist Available:
Boosts safety in kitchens utilizing solid fuel cooking by mitigating fire risks.



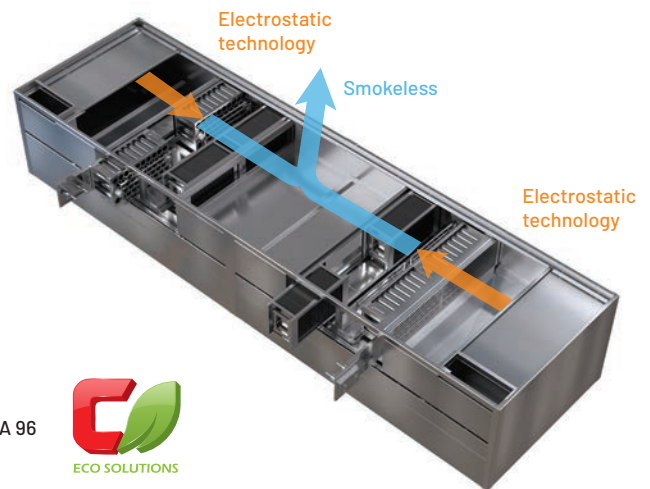
Auto-Wash System:
Automates daily cleaning of ESP cells, reducing costs and simplifying maintenance.



ST-20 ESP



UL 710 listed and compliant with NFPA 96 standards



ST-40 ESP

Model	Min. Length (in)	Max. Length* (in)	Max. Air Flow (CFM)	Min. Width (in)	Min. Height (in)	Min. Height (in) (Tapper)
ST-20-ESP	72"	144"	2,000	54"	35"	24" front panel / 35" back panel
ST-40-ESP	114"	240"	4,000	54"	35"	24" front panel / 35" back panel

* Maximum length corresponds to the minimum approved flow rate per linear foot or the maximum length of the hood. Consult a Cadexair expert to determine the best solution for your specific needs.

All Stadium ESP hoods come with:

- Features a double-pass electrostatic precipitator.
- UL-Listed touchscreen controller, ready to integrate with a smart hood system. (DCKV).
- The power supply has protection against short circuits, overvoltage, and overheating, with fault alerts sent to the control panel.
- Advanced fire protection for maximum safety.
- Entirely constructed from 18 MSG stainless steel with a No. 4 finish on visible surfaces.
- Energy-efficient warm white LED lighting for optimal kitchen visibility.



Touchscreen controller

Perfect for modern commercial kitchens prioritizing efficiency, safety, and sustainability.