

Exhaust Only wall style with Grease-X-Tractor™ Filter

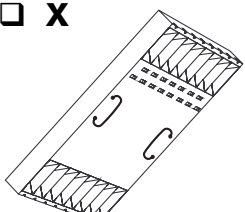
QUICK SPECIFICATION

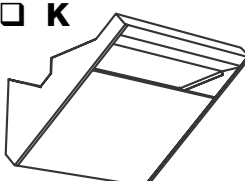
Kitchen Ventilation hood(s) shall be of Type 1 canopy style. The hood(s) shall be UL Listed without (with) fire damper for 400°F, 600°F, or 700°F rated cooking appliances.

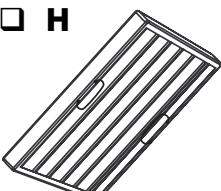
The hood(s) exterior shall be constructed of a minimum of 18 gauge stainless steel with a #4 finish. The hood(s) shall be constructed using the standing seam method. An integral 3 inch rear airspace is provided to meet NFPA 96 clearance to limited combustible requirements. All seams, joints, and penetrations of the hood enclosure shall be welded and/or liquidtight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum gauge corrosion resistant steel including but not limited to ducts, plenums and brackets.

The hood shall include a filter housing constructed of the same material as the hood. Vaporproof, UL Listed incandescent light fixtures shall be prewired.

Due to continuous research, Greenheck reserves the right to change specifications without notice.

<input type="checkbox"/> X	 <p>The Grease-X-Tractor high efficiency stainless steel (aluminum) filters have twice the grease extraction capability of a baffle filter. The filters shall be UL 1046 Classified and NSF Certified as manufactured by Greenheck, in sufficient number and sizes to ensure optimum performance.</p>
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<input type="checkbox"/> K	 <p>The high velocity stainless steel cartridge filters offer dry cartridge performance with lower cost. The filters shall be UL 1046 Classified and NSF Certified as manufactured by Greenheck in sufficient number and sizes to ensure optimum performance.</p>
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<input type="checkbox"/> H	 <p>Aluminum (stainless steel or non-stick coated) baffle type are the traditional choice for inexpensive grease removal. The filters shall be UL 1046 Classified, and in sufficient number and sizes to ensure optimum performance as specified by the filter manufacturer.</p>
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MODEL G _ _ _ Canopy Hood

Filter Supply Style

For model designation add the appropriate suffix: i.e. GHEW

Filter Type:

- X - Grease-X-Tractor™**
- K - High Velocity Cartridge**
- H - Baffle**

Supply:

- Exhaust Only** **Face** **Air Curtain**
- Combination Face & Air** **Short Circuit**

Style:

- Wall** **Double Island** **V-Bank**

- UL Listed without Fire Damper**
- UL Listed with Fire Damper**

STANDARD FEATURES:

- UL Listed and NSF Certified
- 18 Ga. 304 SS or 430 SS construction
- Sizes - Length: 36 in. to 192 in. Widths: Wall - 39 in. to 60 in. Double Island - 72 in. to 120 in. Single Island - 48 in. to 78 in. Height: 24 in. or 30 in.*
- PEL - Performance Enhancing Lip that lowers CFM need
- Integral 3 in. airspace for clearance to limited combustibles
- Complies with all National Codes and Standards

OPTIONS:

- Zero clearance to combustibles
- All stainless steel construction (18 Ga. 304 SS or 430 SS where exposed construction standard)
- Duct collars shipped loose (factory attached standard)
- Tapered hood (18 in. front) available on 24 in. high exhaust only wall canopies only
- Recessed fluorescent or recessed incandescent lights (globe incandescent lights std at 16 - 20 feet per candle)

ACCESSORIES:

- Light / Fan switches, hood mounted or remote mounted
- Variable Volume Controls
- Filler panels for clearance to limited combustibles Height: ___ inches
- External Supply Plenums (see next page)
 - ___ Face ___ Air Curtain ___ Variable ___ Back Supply
- Stainless steel backsplash panel, (non) insulated
- Enclosure panels to span between hood and ceiling Height: ___ inches
- End skirts for improved capture and performance
- Exhaust Air Baffle
- Thermostatically controlled automatic fire damper (fusible link fire damper standard for hoods UL Listed with Fire Dampers)

- Filter removal tool



* Consult factory for possible restrictions

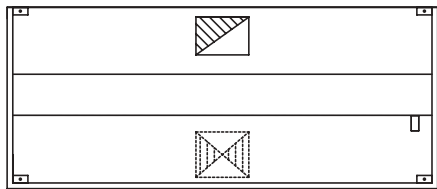
Hood Size: Length _____ Width _____ Height _____
 Exhaust CFM _____ Supply CFM _____ Static Pressure _____
 Duct Collar Qty _____ Length _____ Width _____

Code Information

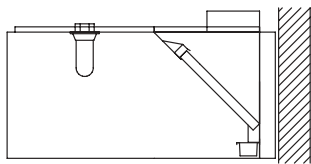
Greenheck Kitchen Hoods are built in accordance with the following codes, standards, and recommended practices.

- UL 710 Listed
- NFPA 96
- BOCA
- NSF
- SBCCI
- IMC

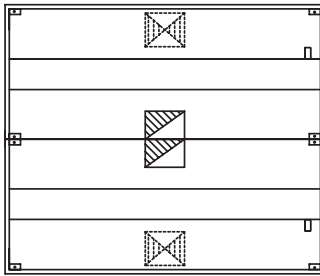





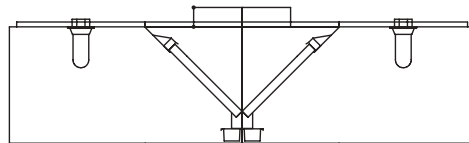
Wall



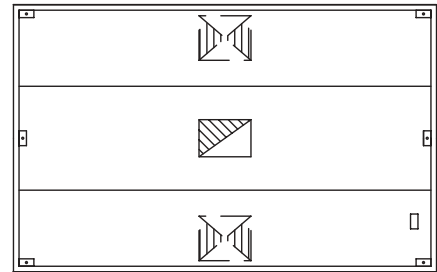
Exhaust Only



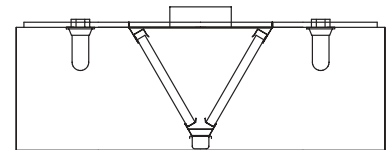
Double Island



Exhaust Only

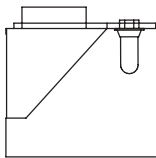


Single Island V-Bank

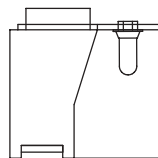


Exhaust Only

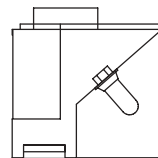
Internal Supply Plenums



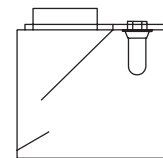
Face Supply hood(s) shall be Type I, full compensating model with the capability to replace 90% of exhausted air with outside air.



Air Curtain Supply hood(s) shall be Type I, full compensating model with the capability to replace the exhausted air with outside air.

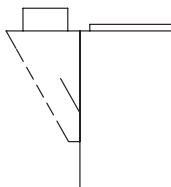


Combination Face & Air Curtain Supply hood(s) shall be Type I, full compensating model with the capability to replace 90% of the exhausted air with outside air.

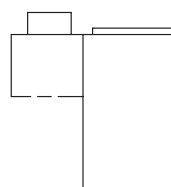


Short Circuit hood(s) shall be Type I, short circuit model with a fully insulated make-up air plenum designed to introduce untempered air inside the hood.

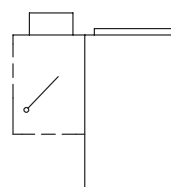
External Supply Plenums



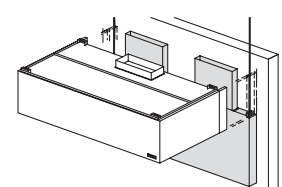
Face Supply Plenum has perforated diffusers that distribute the air evenly - no disruptive airflow patterns to cause spillage.



Air Curtain Supply Plenum introduces air in a downward pattern that contains contaminated air while providing cooling to the cooks.



Variable Supply Plenum introduces air either through the face, or the face and air curtain both.



Back Supply Plenum introduces air below and behind the cooking equipment allowing air to rise and mix with room air.