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Filter Hood Model CA-S

Application

This hood, suspended from the ceiling, is designed to capture, clean and evacuate hot air, smoke and grease vapours produced by cooking surfaces. Its effectiveness ensures the safety, health, comfort and productivity of kitchen staff. The hood is installed two metres (six feet, six inches) above the floor and overhangs cooking units by approximately 300 mm (12 inches).

Operation

Hot air, smoke and grease vapours rise towards the hood just above. The air flow from cooking surfaces is drawn through the filters to remove grease particles and deposit them in a trough running to a grease cup at one end.

Exhaust

The quantity of air exhausted by a hood depends upon the type of cooking equipment used. When heated by the cooking surfaces smoke and grease laden air rise towards the exhaust hood. (see the Thermal currents Chart).

Construction

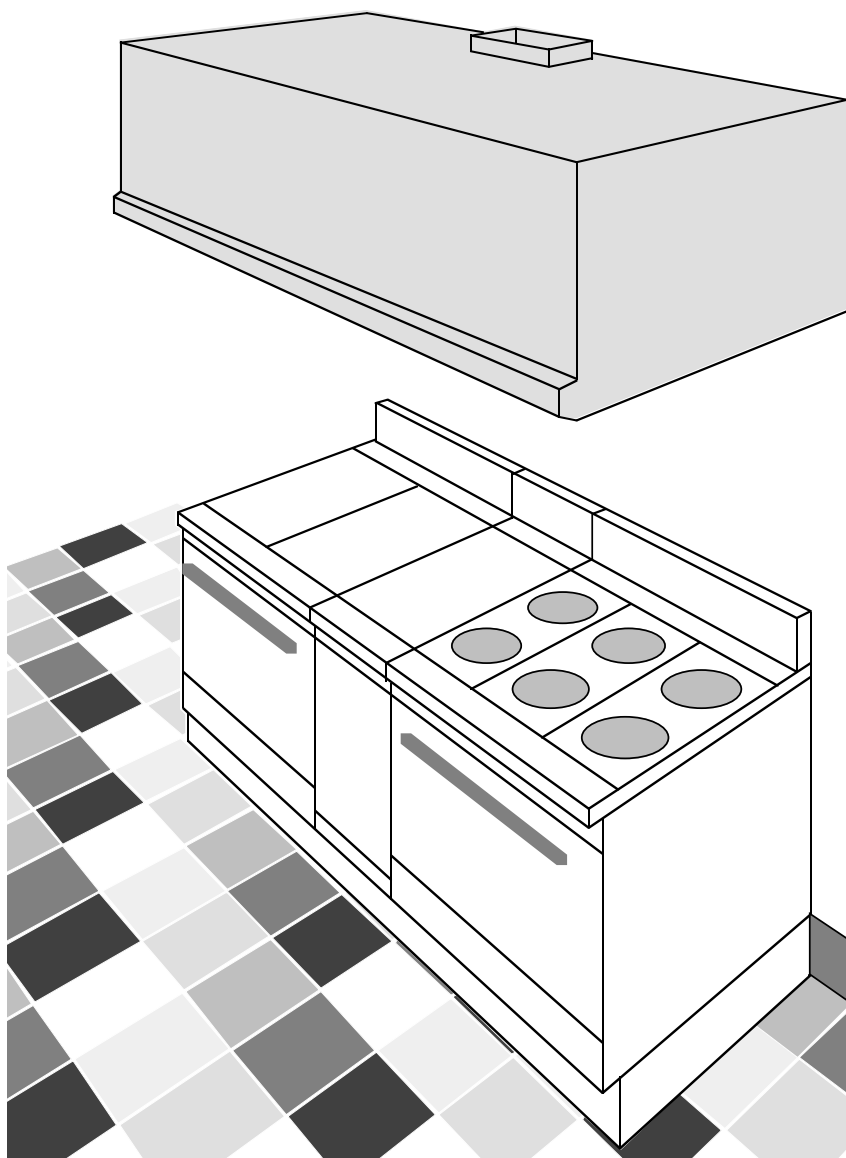
All stainless steel construction, 1.09 mm, (18 MSG) thick, type 304, with no. 4 finish on apparent surfaces. Each section of the hood is equipped with mounting tabs.

Exhaust Ducts

All exhaust ducts are installed according to NFPA 96. Horizontal ducts must be sloped towards the exhaust duct collar to avoid liquid accumulation.

Fire Suppression System

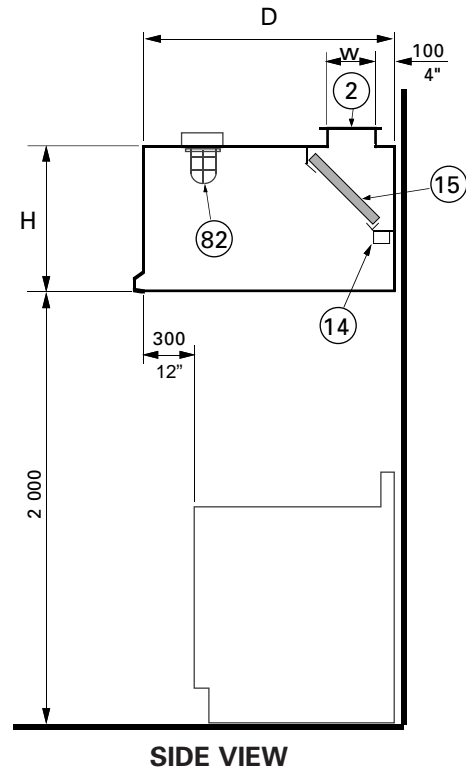
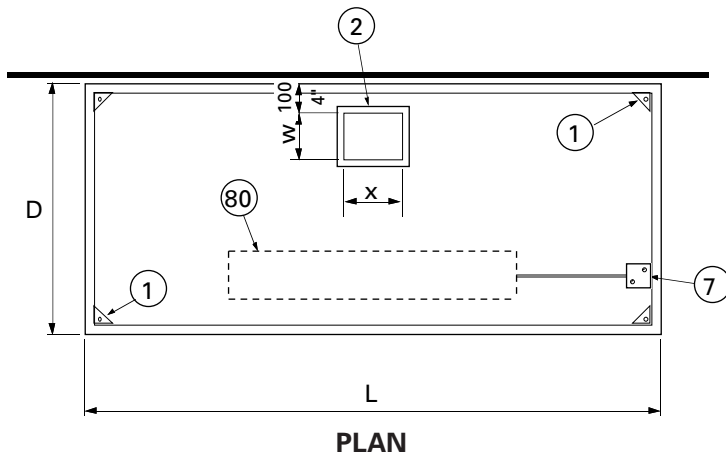
According to NFPA 96 and the National Building Code, the use of this type of hood requires a fire suppression system to protect the filter bank, the exhaust ducts and cooking equipment. The system is activated by fusible links or thermal detectors



located inside the hood. In case of fire, air exhaust is maintained but make-up air supply is interrupted. The filter bank, exhaust ducts and cooking surfaces are sprayed with chemical product. Gas and electricity to the cooking equipment and lighting are interrupted and an alarm rings.



Manufactured
in accordance
with NFPA 6



- 1 - Mounting tabs
- 2 - Exhaust duct collar
- 7 - Junction box 120 volts
- 14 - Grease cup - maximum capacity 500 ml
- 15 - Stainless steel filters U.L.C. listed
- 80 - Sealed fluorescent light fixture 80 W - 120/1/60
- 82 - Sealed incandescent light fixture 100 W - 120/1/60

Weight in Kg. per Metre of Lineal Hood

Depth: 1 000 - 1 100 - 1 200 - 1 300 - 1 400 - 1 500 - 1 600 - 1 700
kg/M: 40 45 50 55 60 65 70 75

Weight in Pounds per Foot of Lineal Hood

Depth: 36" - 42" - 48" - 54" - 60" - 66" - 72" - 78"
Lbs/ft: 27 30 33 36 39 42 45 48

SIZE

L: _____ H: _____

D: _____ x: _____

w: _____

Total Air Exhaust: _____

SUGGESTED SPECIFICATIONS

Size:

Length: _____ Depth: _____ Height: _____ installed
2 000 mm (78 inches) from the floor.

Description

CADEXAIR, model CA-S- (), wall mounted (or island type), supplied with stainless steel baffle filters. The hood is ULC approved and is built according to NFPA 96.

Construction:

The housing of the hood is made of # 304 stainless steel 1.09 mm thick (18 MSG) with # 4 finish on apparent surfaces. All welded joints are polished to the original finish. Each section of the hood is equipped with mounting tabs and grease cup.

Skirting:

The space between the top of the hood and the ceiling is enclosed by stainless steel panels with the same finish as the hood.

Lighting:

_____ fluorescent light fixtures with two tubes, vapour proof, _____ watts, _____ volts, _____ phase, _____ cycle, 1 200 mm (48 inches) in length,

_____ incandescent light fixtures, vapour proof, _____ watts, _____ volts, _____ phase, _____ cycle, wired to a junction box.

Work by Ventilation Contractor:

Connect exhaust duct collar, located on the top of the hood, to the exhaust system. All exhaust ductwork must be installed according to NFPA 96 and be sloped towards the hood duct collar to avoid liquid accumulation.

Work by Electrical Contractor:

Supply and install lighting wiring from control panel to junction box on top of the hood.