

HOTTE · HOOD
STANDARD

AVAILABLE NOW!

STANDARD certified commercial kitchen hood
 Simplicity working for performance



CERTIFICATE OF APPROVAL #5946

	Type / Size
H-1	Island: 4' (48" x 44" x 20")
	Wall mounted: 4' (48" x 47" x 20")
H-2	Island: 6' (72" x 44" x 20")
	Wall mounted: 6' (72" x 47" x 20")
H-3	Island: 8' (96" x 44" x 20")
	Wall mounted: 8' (96" x 47" x 20")
H-4	Island: 10' (120" x 44" x 20")
	Wall mounted: 10' (120" x 47" x 20")

Included in the price:

Stainless steel baffle filter, customized factory welded joints, grease gutter, mounting brackets and light fixtures.

* Taxes and shipping costs not included

We are delighted to present our new STANDARD series of certified commercial hoods. This product has been specially developed for projects that need a fast, simple and efficient solution. Designed with care and precision, these hoods are available in a range of predetermined sizes: 4', 6', 8' and 10', and are in stock now, to make the purchasing and setup process easier.

Why our STANDARD hood is less expensive:

- Optimal use of stainless-steel sheet to minimize losses in raw material
- Design that requires minimal welding
- Assembly method with certified, bolted joints to reduce labor costs
- Use of thinner-gauge stainless steel (20 gauge)

With these initiatives, we are making every effort to reduce manufacturing costs for this STANDARD series, enabling us to offer certified hoods in the most popular sizes at more affordable prices than ever before.



Available options:

- Side spacer
- Insulation for combustibile materials clearance
- Stainless steel backsplash under the hood
- Control panel
- Fire protection system
- Blower
- Make-up air unit
- Intelligent variable air volume system
- Advanced filtration unit
- Odor control



Simplicity at the heart of the design:

Simplicity is the watchword for this commercial hood series. Our engineering and design team took into consideration every detail to offer you a functional hood at a very low price, without compromising performance.



Compliance and certification:

Whether for a restaurant, a community kitchen, a cafeteria, a production kitchen or any other business that needs reliable commercial kitchen ventilation, our hoods ensure full compliance with standards.



Complete inventory ready for dispatch:

We understand the urgency of some projects and the importance of a quick delivery. This is why our Standard commercial hood series is in stock, ready to be shipped as soon as possible.



Performance and efficiency:

Advanced filtration systems guarantee optimal smoke and vapour extraction, creating a safe and comfortable working environment for your staff.

In a nutshell, our certified standard hoods for commercial kitchens are the answer you are looking for when it comes to simplicity and performance. With their sleek design, full compliance to standards, stock availability, affordable price and state of the art performance, they represent the ideal solution for your projects.

Do not miss this opportunity to acquire a reliable, high-performance hood at a competitive price. Contact us today for more information on our products or to place your order. Our team will be ready to help you design your commercial kitchen ventilation plans with customized solutions tailored to any type of project.

Simplicity and efficiency have never been so accessible!



by Cadexair

Do not hesitate to call us to benefit from our expertise and guidance as we meet your needs!

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