

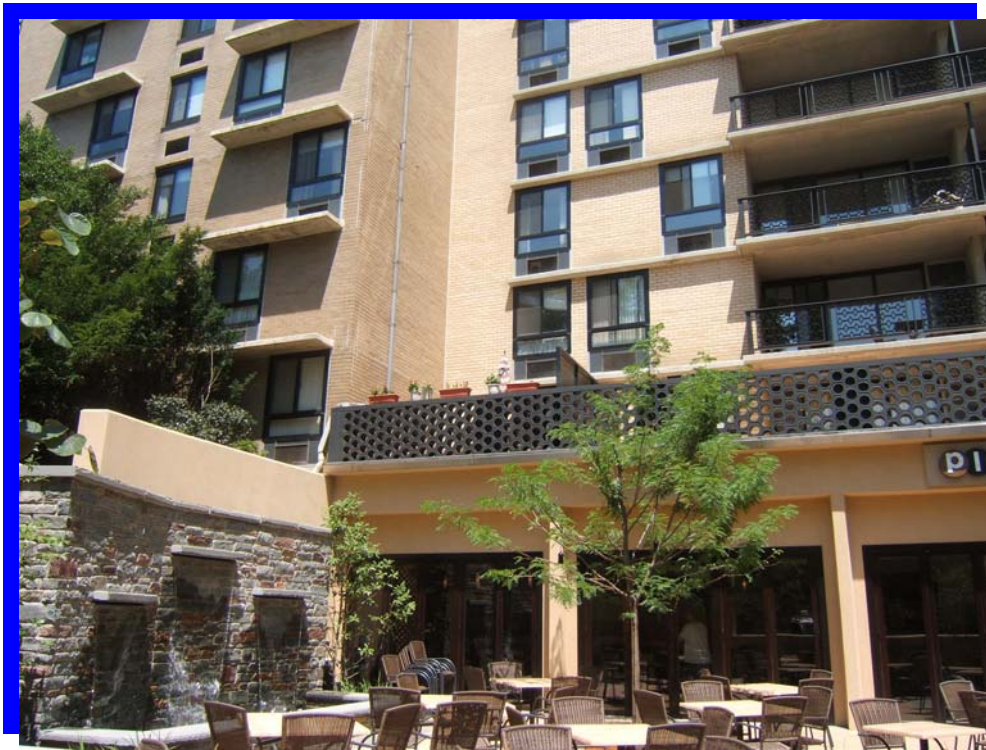
PLATE RESTAURANT

THE TRILOGY COMPLEX IN PA IS AN EXISTING COMPLEX WITH HIGH RISE CONDOS AND APARTMENTS.

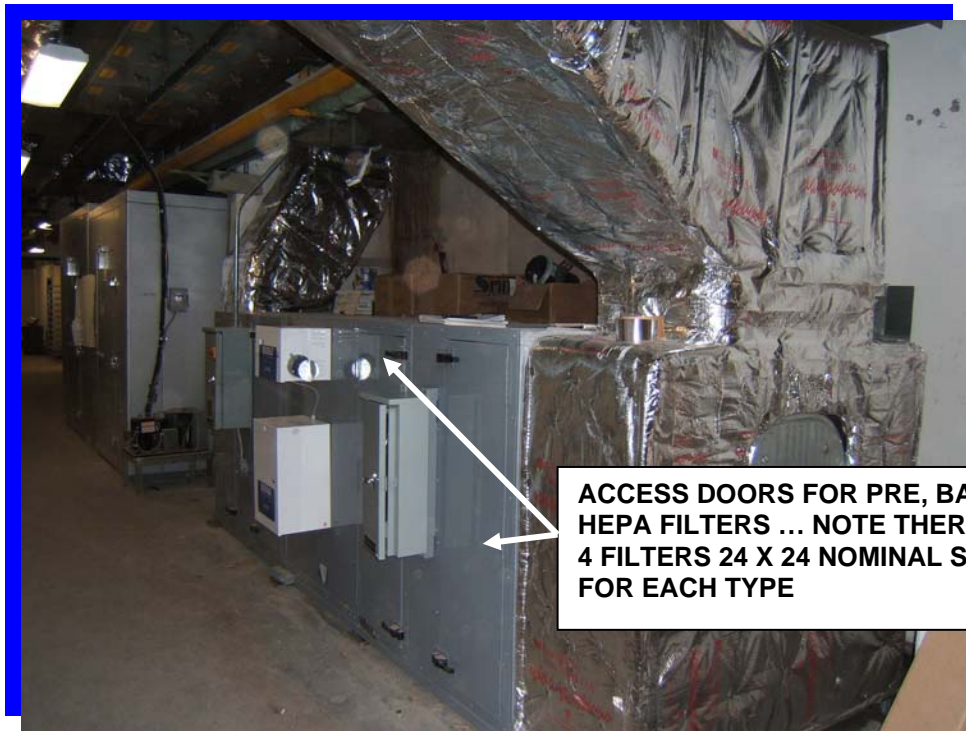
THE PLATE RESTAURANT IS LOCATED ON THE GROUND FLOOR AND IT NEEDED CLEAN LOW LEVEL KITCHEN COOKING EXHAUST. TO ACCOMPLISH THIS WE USED CADDY'S NEW ULTRA SERIES HOODS UTILIZING THE UVC (ULTRA VIOLET "C") TECHNOLOGY AND OUR POLLUTION CONTROL EQUIPMENT.

THE FOLLOWING PICTURES WILL SHOW HOW THE CAS EXHAUST SYSTEM WAS INSTALLED IN THE REAR CORRIDOR AND SET UP FOR SIDE WALL DISCHARGE. HOW THE TWO CONTROL PANELS WERE MOUNTED IN THE BACK KITCHEN AREA AND TWO BANKS OF HOOD SECTIONS WERE MOUNTED IN THE DINNING AREA FOR DISPLAY COOKING AS WELL AS IN THE BACK KITCHEN AREA FOR BASE MENU FOOD PREPERATION.





CADDY CAS SYSTEM IN BACK CORRIDOR



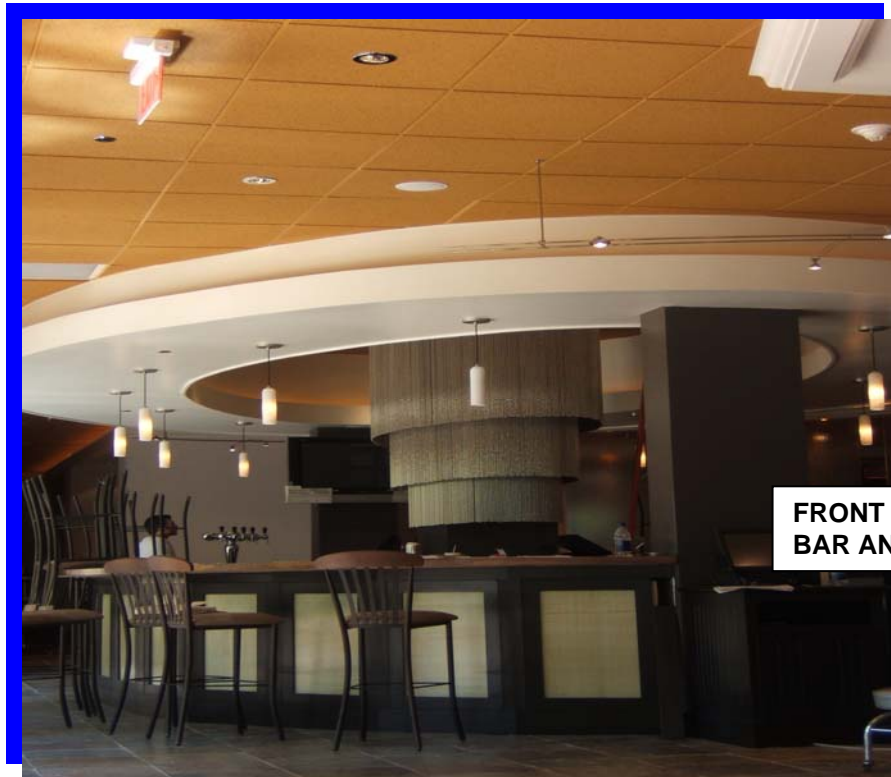


**UVC HOOD CONTROL PANEL
USE ON/OFF SWITCH ONLY**

**CAS UNIT CONTROL PANEL
LEAVE SWITCH IN AUTO
POSITION**



**BACK KITCHEN UVC
EXHAUST HOODS PRIOR TO
OPENING AND ALL COOKING
EQUIPMENT PLACEMENT.**



**FRONT DINNING ROOM
BAR AND LOUNGE**



**FRONT DISPLAY COOKING
BANK WITH UVC HOODS
PRIOR TO OPENING**



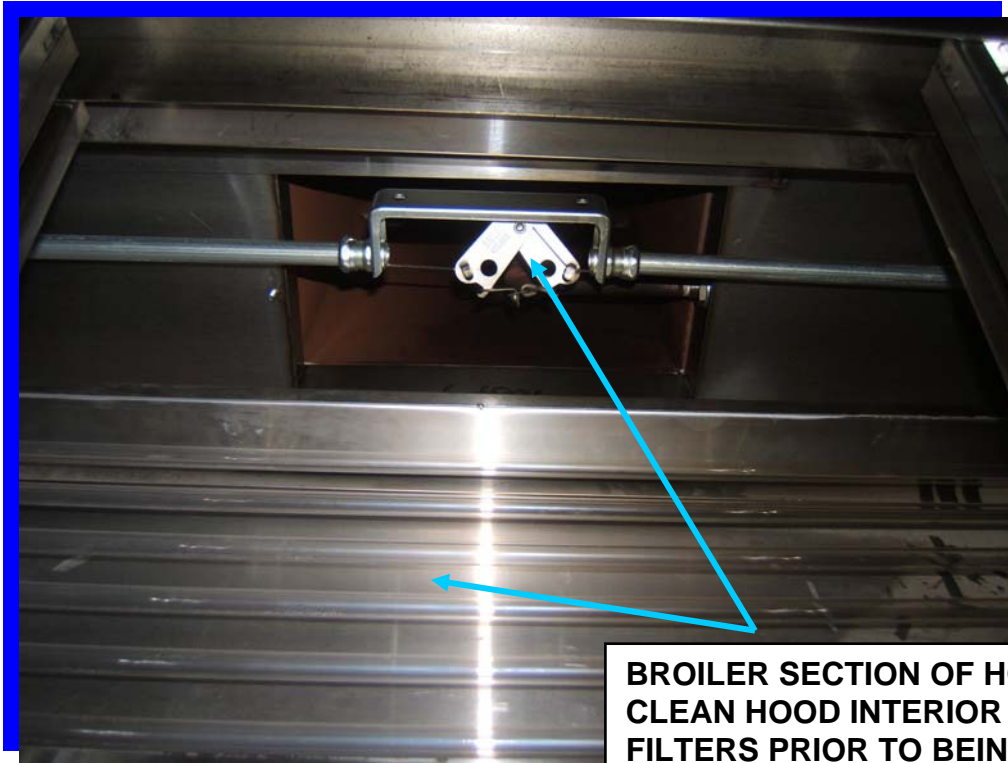
NO UVC USED IN HOOD SECTION OVER THE PIZZA OVEN

SAFE RELIABLE OPERATION BEHIND THE FILTERS UVC OPERATES CONTINUOUSLY WHILE YOU COOK

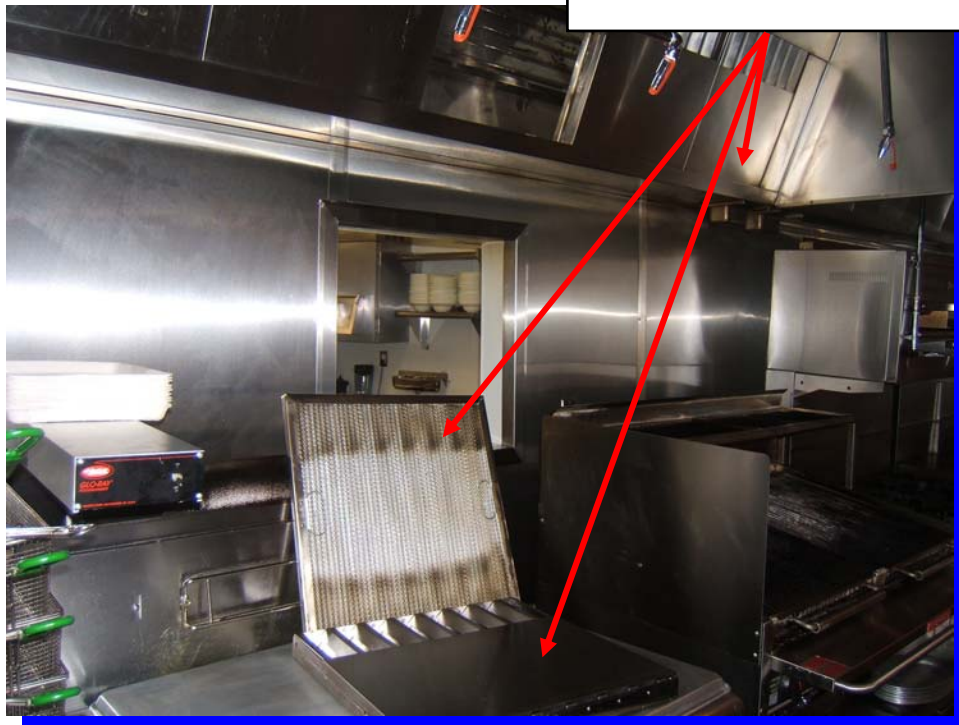
**UVC HOOD INTERIOR THE ULTRA VIOLET
LIGHT SYSTEM KEEPS THE HOOD
INTERIOR THE DUCT WORK AND THE FAN
SYSTEM CLEAN AND GREASE FREE**



Heavy Duty application after **six months hood interiors and filters**



**BROILER SECTION OF HOOD
CLEAN HOOD INTERIOR AND
FILTERS PRIOR TO BEING RUN
THROUGH THE DISH WASHER**

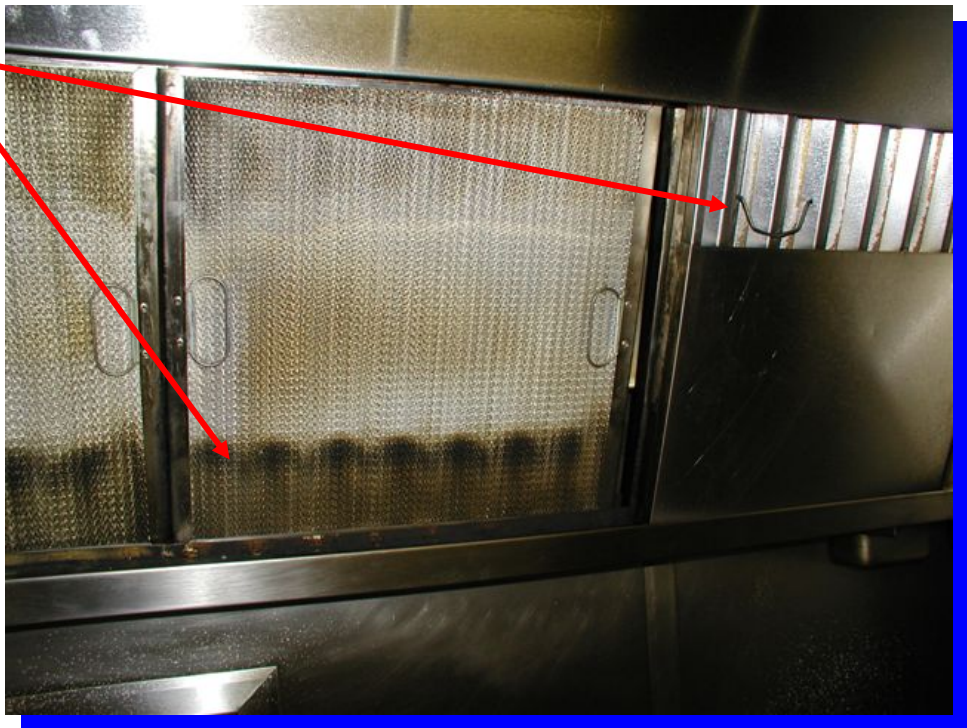




CADDY'S CAS POLLUTION CONTROL FILTER SYSTEM INTERIOR REMAINS CLEAN AND GREASE FREE FROM ULTRA VIOLET LIGHT CLEANING SYSTEM IN THE HOODS

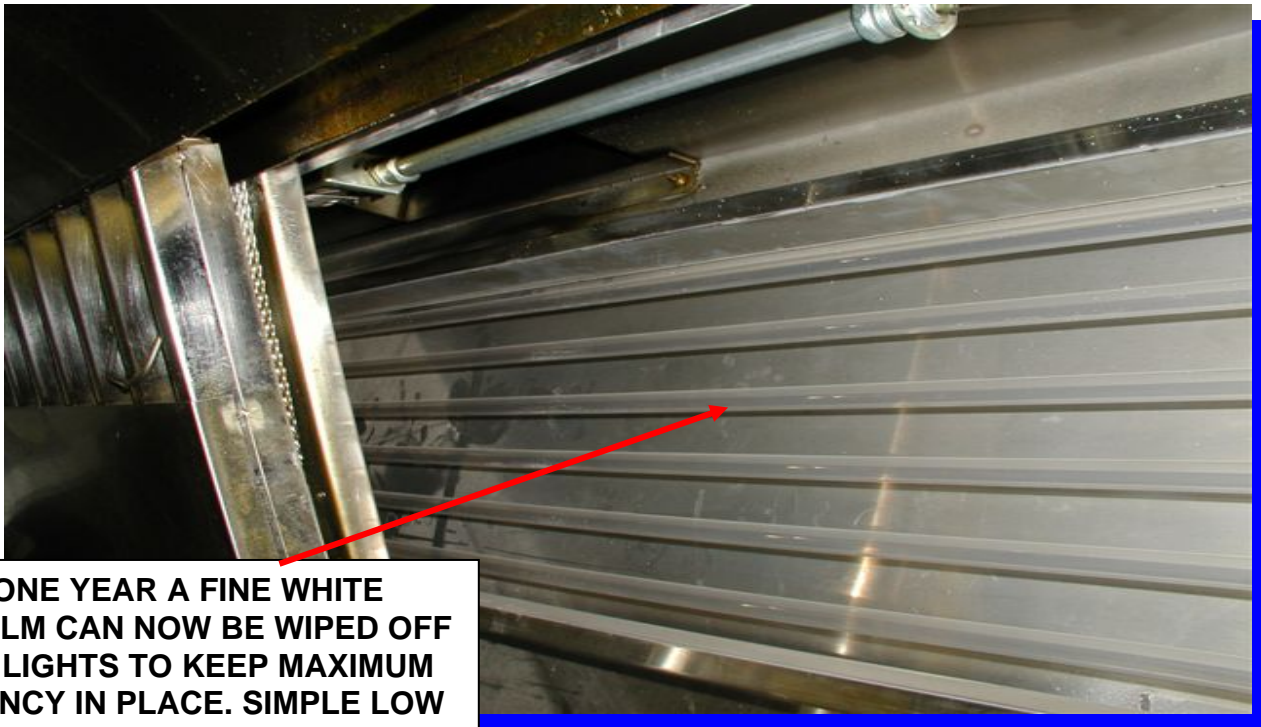
After **One Year the UVC hood interior and filters over the broiler section**

END OF WEEK OPERATION FILTERS READY TO GO THROUGH DISHWASHER





HOOD INTERIOR AFTER ONE YEAR OF OPERATION REMAINS GREASE FREE AND NO DUCT CLEANING REQUIRED



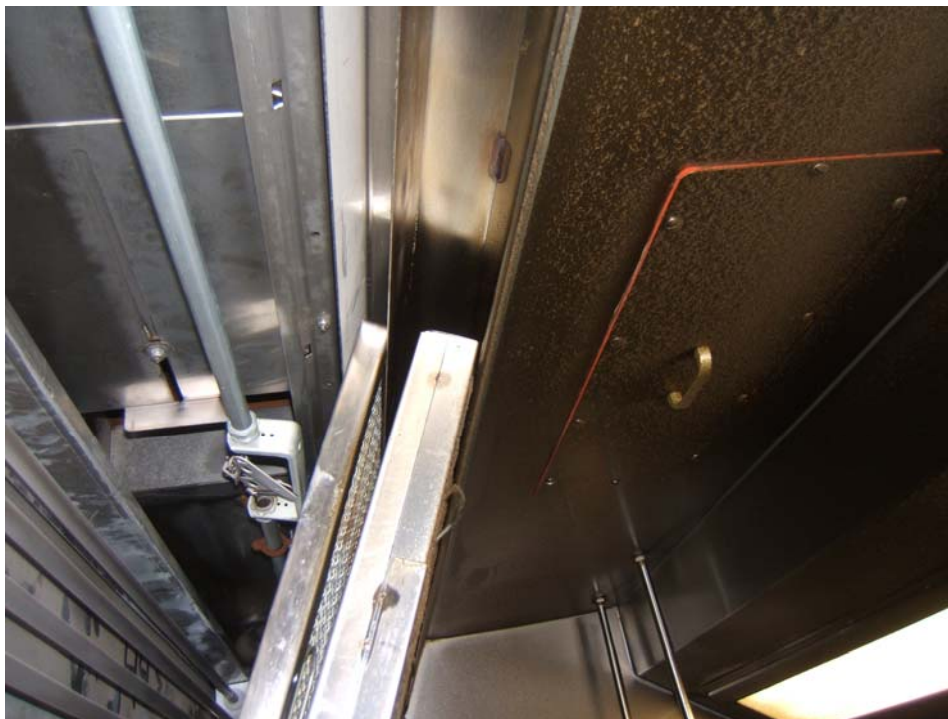
AFTER ONE YEAR A FINE WHITE DUST FILM CAN NOW BE WIPED OFF OF THE LIGHTS TO KEEP MAXIMUM EFFICIENCY IN PLACE. SIMPLE LOW COST MAINTENANCE WITH NO DUCT STEAM CLEANING REQUIRED

After 1 ½ years the exhaust over the broiler still remains clean even though the bulbs have not been wiped clean from 6 months earlier



- **After 18 months the 48” broiler shows heavy usage**
- **The tubes have not been wiped down for 12 months now and the hood interior remains clean.**

After **2 ½ years** the exhaust over the broiler still remains clean even though the bulbs have not been wiped clean from 1 ½ years earlier and they have been operating for 7288 hours





BACK EXPOSED TO UVC STAYS CLEAN



FIRE PROTECTION LINKS AND DUCTS STAY CLEAN AFTER 2 ½ YEARS



ECOLOGY INTERIOR STAYS CLEAN AFTER 2 ½ YEARS



FAN INTERIOR



FILTER SECTION INTERIOR



DUCT INLET INTERIORS NO GREASE