



**CADDY CORPORATION**

Food Service Equipment

Air Systems

# Commercial Kitchen Exhaust Systems

Model SHBCU  
Ultra-Violet Style

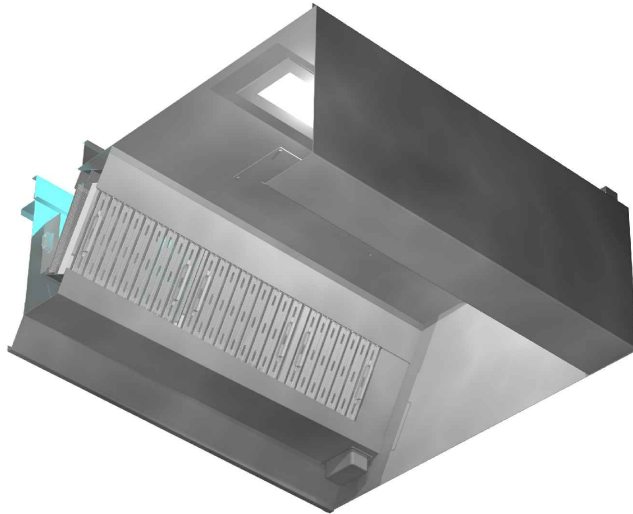
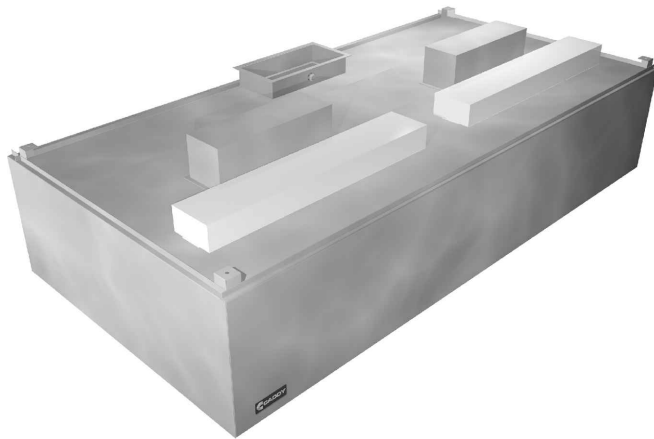
# CADDY Air Systems

## Model SHBCU-C-W Ultra-Violet Ventilator

ITEM NO:

PROJECT:

LOCATION:



### General Specifications

Furnish CADDY *AirSystems* Exhaust Hood Model **SHBCU-C-W** as shown on the plans and as described in the following specifications.

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a number # 4 finish. Construction to meet all requirements of NFPA # 96 and NSF Standard # 2. To include necessary hanger brackets at front and rear for suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "SHBCU" Series ventilator is an Ultra-Violet type and is ETL Listed under the standards as set forth in UL710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator uses Ultra-Violet light source technology for cleaning the inside of the hood.

The ventilator shall be complete with a control panel with a ON/OFF switch, alarm reset button, alarm buzzer, and status lights to indicate power on, maintenance required, and light safety shut-down. This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications. This high efficiency is accomplished by utilizing removable stainless steel baffle cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the baffle cartridges are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the baffle cartridges can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each baffle cartridge is a maximum of 19-1/2" long. The ventilator can be equipped with an optional fusible link type fire damper assembly.

### Application

Wall mounted exhaust-only canopy style for use over all types of cooking equipment.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the Electrical Trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans/Make-Up Air Units

Exhaust fans are to be provided and installed by others in compliance with local codes. Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.

### Fire Protection

NFPA Standard # 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be ETL listed, listed by NSF, and be in accordance with all of the recommendations set forth by NFPA's Standard # 96. Filters tested to ASTM Standard F2519-05 by independent third party. All ventilators must meet all applicable codes.





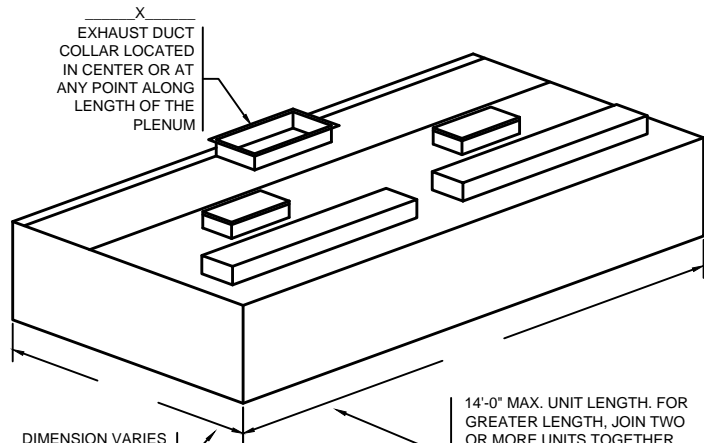
MODEL:

SHBCU-C-W -  -  -

ADD THE OVERALL LENGTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

ADD THE OVERALL WIDTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION



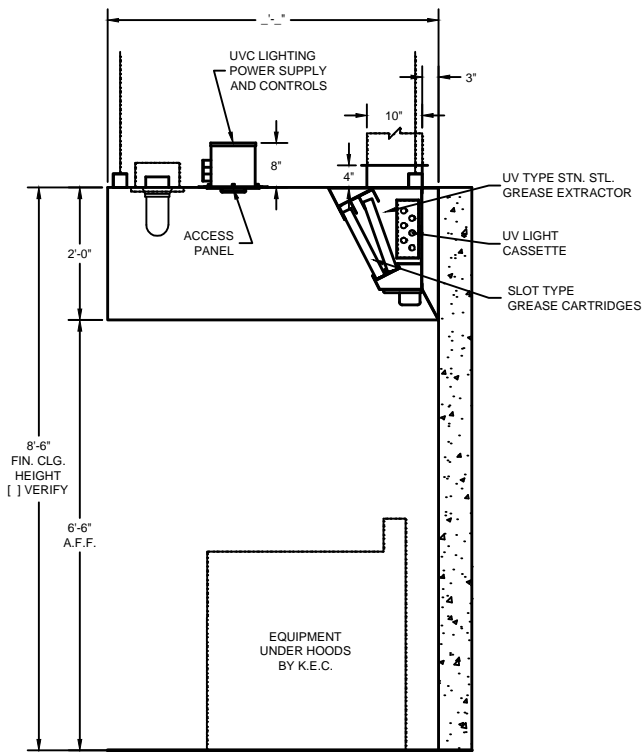
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

STANDARD LIGHT FIXTURES  
( ) 100 WATT INCANDESCENT  
( ) RECESSED INCANDESCENT  
( ) RECESSED FLUORESCENT  
(IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
12" MIN. FRONT OVERHANG  
6" MIN. SIDE OVERHANG (12" MIN. SIDE OVERHANG FOR CHARBROILER)

ITEM # \_\_\_\_\_  
EST. WEIGHT \_\_\_\_\_  
LENGTH \_\_\_\_\_  
WIDTH \_\_\_\_\_  
HEIGHT \_\_\_\_\_  
EXHAUST-CFM \_\_\_\_\_  
DUCT SIZE \_\_\_\_\_  
S.P. \_\_\_\_\_



SECTION

DRAWINGS NOT TO SCALE

ENGINEERING DATA

**Ventilator Length**

Maximum ventilator length in a single section is 14'-0". For lengths greater than 14'-0", join two or more sections. Verify access conditions into building and kitchen space prior to length selection.

**Ventilator Hanging Weight**

Wt./ lineal ft.      Lbs.      90

**Electrical Requirements**

Light fixtures to be powered by a 120/1/60 circuit. UV Ballast boxes require (1) 120/1/60 15 Amp circuit per ventilator. UV Control Panel requires a 120/1/60 15 Amp circuit.

**Mechanical Requirements**

The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked.

NOTE: Refer to **CADDY AirSystems**

Master Engineering Data Sheet in engineering data section for determining light, medium, and heavy duty cooking equipment, C.F.M. requirements (exhaust and supply), duct collar sizes and static pressure requirements.



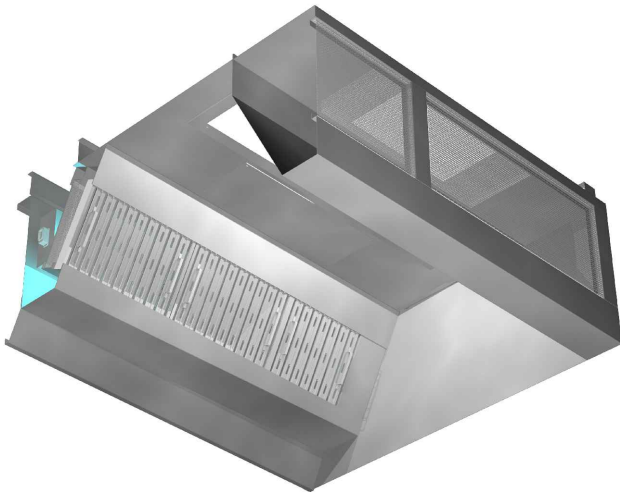
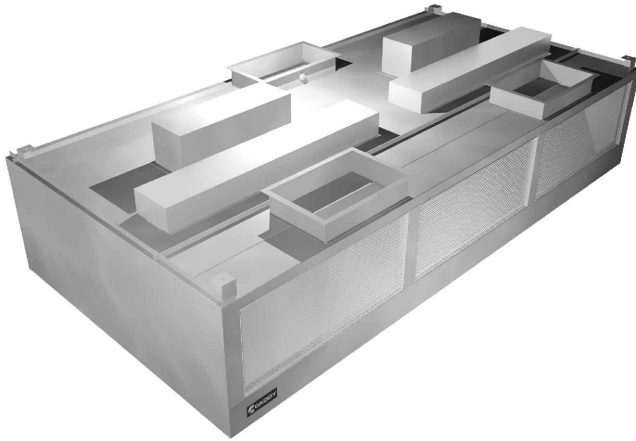
# CADDY Air Systems

## Model SHBCU-C-W-PA Ultra-Violet Ventilator

ITEM NO:

PROJECT:

LOCATION:



### General Specifications

Furnish CADDY Air Systems Exhaust Hood Model SHBCU-C-W-PA as shown on the plans and as described in the following specifications.

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a number # 4 finish. Construction to meet all requirements of NFPA # 96 and NSF Standard # 2. To include necessary hanger brackets at front and rear for suspending from building overhead structure.

### Description

The CADDY Air Systems Model "SHBCU" Series ventilator is an Ultra-Violet type and is ETL Listed under the standards as set forth in UL710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator uses Ultra-Violet light source technology for cleaning the inside of the hood. The ventilator shall be complete with a control panel with a ON/OFF switch, alarm reset button, alarm buzzer, and status lights to indicate power on, maintenance required, and light safety shut-down. This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications.

This high efficiency is accomplished by utilizing removable stainless steel baffle cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the baffle cartridges are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the baffle cartridges can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each baffle cartridge is a maximum of 19-1/2" long. The ventilator can be equipped with an optional fusible link type fire damper assembly.

### Make-Up Air (Front Face Discharge)

Ventilator shall have 40% open stainless steel perforated screens along front face for discharge of tempered make-up air. Supply volume is 80% or designed to the desired air balance.

### Application

Wall mounted exhaust-only canopy style for use over all types of cooking equipment.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the Electrical Trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans/Make-Up Air Units

Exhaust fans are to be provided and installed by others in compliance with local codes. Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.

### Fire Protection

NFPA Standard # 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be ETL listed, listed by NSF, and be in accordance with all of the recommendations set forth by NFPA's Standard # 96. Filters tested to ASTM Standard F2519-05 by independent third party. All ventilators must meet all applicable codes.





MODEL:

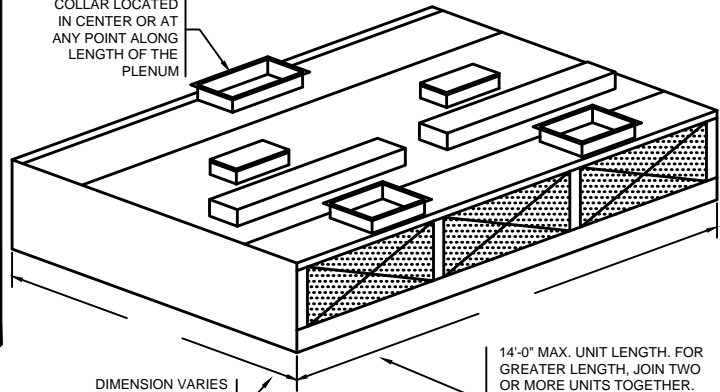
SHBCU-C-W-PA---

ADD THE OVERALL LENGTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

ADD THE OVERALL WIDTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

X  
EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM



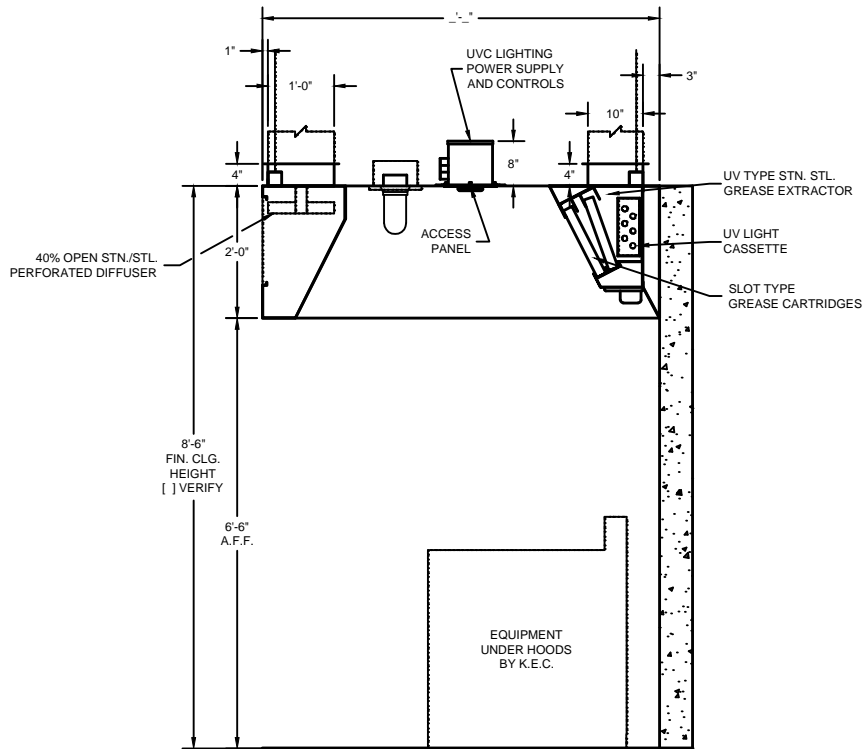
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

STANDARD LIGHT FIXTURES  
( ) 100 WATT INCANDESCENT  
( ) RECESSED INCANDESCENT  
( ) RECESSED FLUORESCENT  
(IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
12" MIN. FRONT OVERHANG  
6" MIN. SIDE OVERHANG (12" MIN. SIDE OVERHANG FOR CHARBROILER)

ITEM # \_\_\_\_\_  
EST. WEIGHT \_\_\_\_\_  
LENGTH \_\_\_\_\_  
WIDTH \_\_\_\_\_  
HEIGHT \_\_\_\_\_  
EXHAUST-CFM \_\_\_\_\_  
DUCT SIZE \_\_\_\_\_  
S.P. \_\_\_\_\_



SECTION

DRAWINGS NOT TO SCALE

### ENGINEERING DATA

**Ventilator Length**

Maximum ventilator length in a single section is 14'-0". For lengths greater than 14'-0", join two or more sections. Verify access conditions into building and kitchen space prior to length selection.

**Ventilator Hanging Weight**

Wt./ lineal ft.      Lbs.      105

**Electrical Requirements**

Light fixtures to be powered by a 120/1/60 circuit. UV Ballast boxes require (1) 120/1/60 15 Amp circuit per ventilator. UV Control Panel requires a 120/1/60 15 Amp circuit.

**Mechanical Requirements**

The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked.

**NOTE:** Refer to **CADDY AirSystems**

Master Engineering Data Sheet in engineering data section for determining light, medium, and heavy duty cooking equipment, C.F.M. requirements (exhaust and supply), duct collar sizes and static pressure requirements.



# CADDY Air Systems

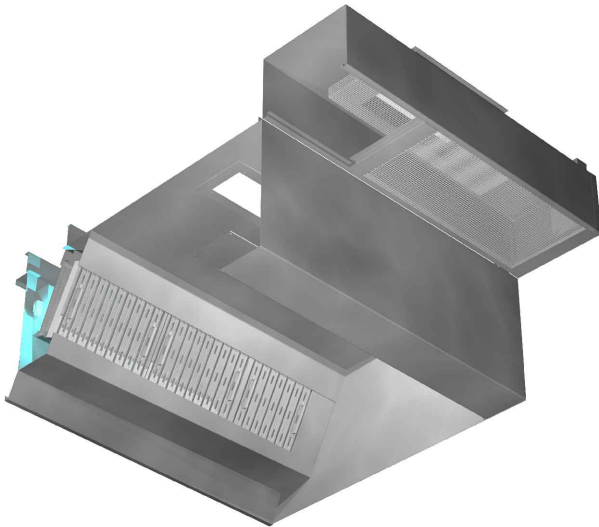
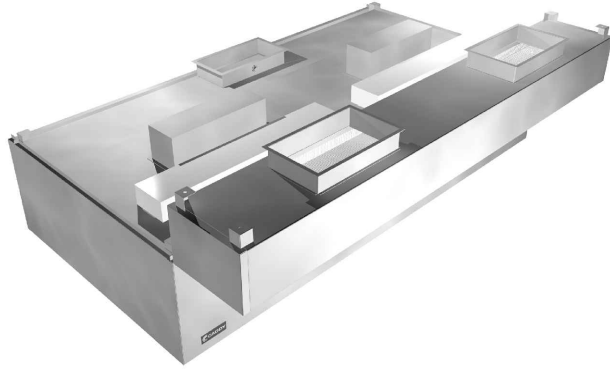
ITEM NO:

## Model SHBCU-C-W

PROJECT:

Ultra-Violet Ventilator With Ceiling Supply Plenum

LOCATION:



### General Specifications

Furnish CADDY **AirSystems** Exhaust Hood Model **SHBCU-C-W** as shown on the plans and as described in the following specifications.

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a number # 4 finish. Construction to meet all requirements of NFPA # 96 and NSF Standard # 2. To include necessary hanger brackets at front and rear for suspending from building overhead structure.

### Description

The CADDY **AirSystems** Model "SHBCU" Series ventilator is an Ultra-Violet type and is ETL Listed under the standards as set forth in UL710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator uses Ultra-Violet light source technology for cleaning the inside of the hood. The ventilator shall be complete with a control panel with a ON/OFF switch, alarm reset button, alarm buzzer, and status lights to indicate power on, maintenance required, and light safety shut-down.

This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications. This high efficiency is accomplished by utilizing removable stainless steel baffle cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the baffle cartridges are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the baffle cartridges can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each baffle cartridge is a maximum of 19-1/2" long. The ventilator can be equipped with an optional fusible link type fire damper assembly.

### Make-Up Air (Perimeter Down Discharge)

Ventilator shall have air registers along perimeter for down discharge of tempered make-up. Supply volume is 80% or designed to the desired air balance.

### Application

Wall mounted exhaust-only canopy style for use over all types of cooking equipment.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the Electrical Trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans/Make-Up Air Units

Exhaust fans are to be provided and installed by others in compliance with local codes. Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.

### Fire Protection

NFPA Standard # 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be ETL listed, listed by NSF, and be in accordance with all of the recommendations set forth by NFPA's Standard # 96. Filters tested to ASTM Standard F2519-05 by independent third party. All ventilators must meet all applicable codes.





MODEL:

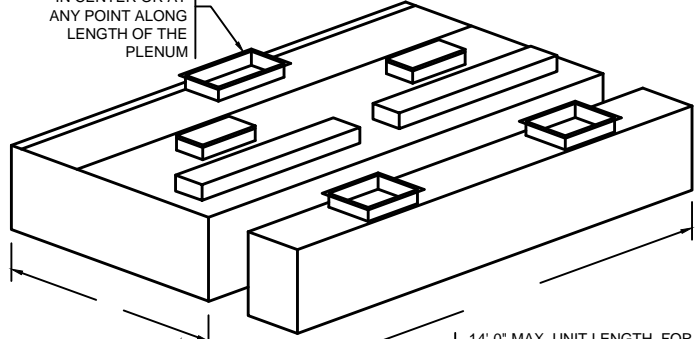
SHBCU-C-W- [ ] - [ ] - [ ]

ADD THE OVERALL LENGTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

ADD THE OVERALL WIDTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

X  
EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM



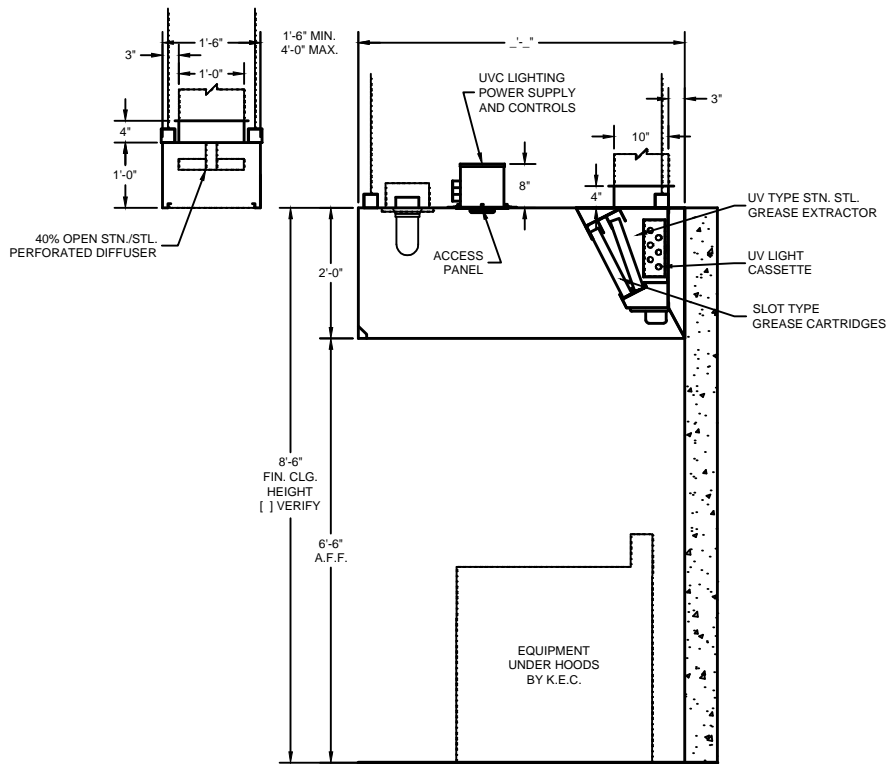
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

STANDARD LIGHT FIXTURES  
( ) 100 WATT INCANDESCENT  
( ) RECESSED INCANDESCENT  
( ) RECESSED FLUORESCENT  
(IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
22" MIN. FRONT OVERHANG  
6" MIN. SIDE OVERHANG (12" MIN. SIDE OVERHANG FOR CHARBROILER)

ITEM #	_____
EST. WEIGHT	_____
LENGTH	_____
WIDTH	_____
HEIGHT	_____
EXHAUST-CFM	_____
DUCT SIZE	_____
S.P.	_____



SECTION

DRAWINGS NOT TO SCALE

ENGINEERING DATA

Ventilator Length

Maximum ventilator length in a single section is 14'-0". For lengths greater than 14'-0", join two or more sections. Verify access conditions into building and kitchen space prior to length selection.

Ventilator Hanging Weight

Wt./ lineal ft.	Lbs.	105
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Electrical Requirements

Light fixtures to be powered by a 120/1/60 circuit. UV Ballast boxes require (1) 120/1/60 15 Amp circuit per ventilator. UV Control Panel requires a 120/1/60 15 Amp circuit.

Mechanical Requirements

The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked.

NOTE: Refer to CADDY AirSystems

Master Engineering Data Sheet in engineering data section for determining light, medium, and heavy duty cooking equipment, C.F.M. requirements (exhaust and supply), duct collar sizes and static pressure requirements.



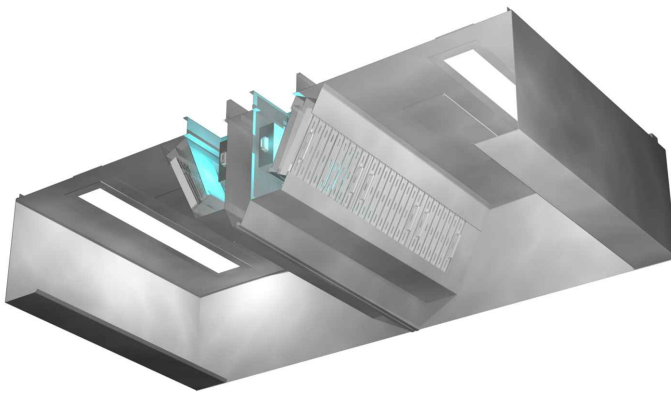
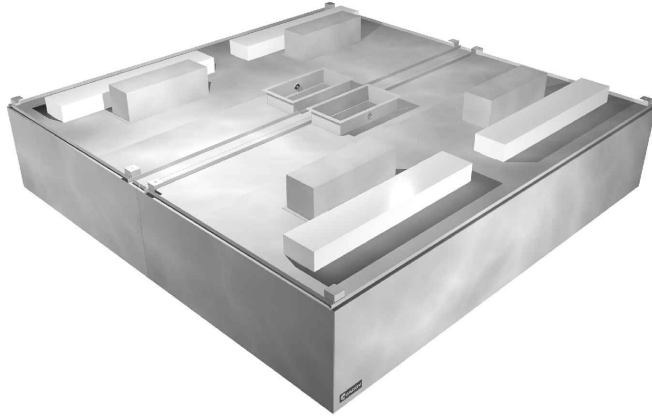
# CADDY Air Systems

## Model SHBCU-C-I Ultra-Violet Ventilator

ITEM NO:

PROJECT:

LOCATION:



### General Specifications

Furnish CADDY *AirSystems* Exhaust Hood Model **SHBCU-C-I** as shown on the plans and as described in the following specifications.

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a number # 4 finish. Construction to meet all requirements of NFPA # 96 and NSF Standard # 2. To include necessary hanger brackets at front and rear for suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "SHBCU" Series ventilator is an Ultra-Violet type and is ETL Listed under the standards as set forth in UL710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator uses Ultra-Violet light source technology for cleaning the inside of the hood. The ventilator shall be complete with a control panel with a ON/OFF switch, alarm reset button, alarm buzzer, and status lights to indicate power on, maintenance required, and light safety shut-down.

This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications. This high efficiency is accomplished by utilizing removable stainless steel baffle cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the baffle cartridges are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the baffle cartridges can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each baffle cartridge is a maximum of 19-1/2" long. The ventilator can be equipped with an optional fusible link type fire damper assembly.

### Application

Island mounted exhaust-only canopy style for use over all types of cooking equipment.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the Electrical Trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans/Make-Up Air Units

Exhaust fans are to be provided and installed by others in compliance with local codes. Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.

### Fire Protection

NFPA Standard # 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be ETL listed, listed by NSF, and be in accordance with all of the recommendations set forth by NFPA's Standard # 96. Filters tested to ASTM Standard F2519-05 by independent third party. All ventilators must meet all applicable codes.







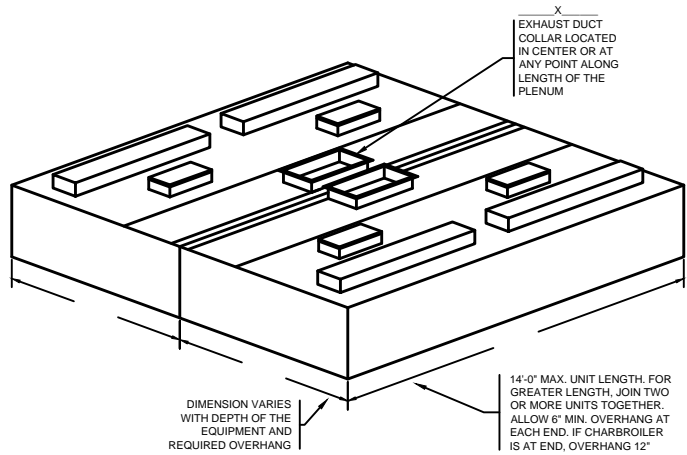
MODEL:

SHBCU-C-I---

ADD THE OVERALL LENGTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

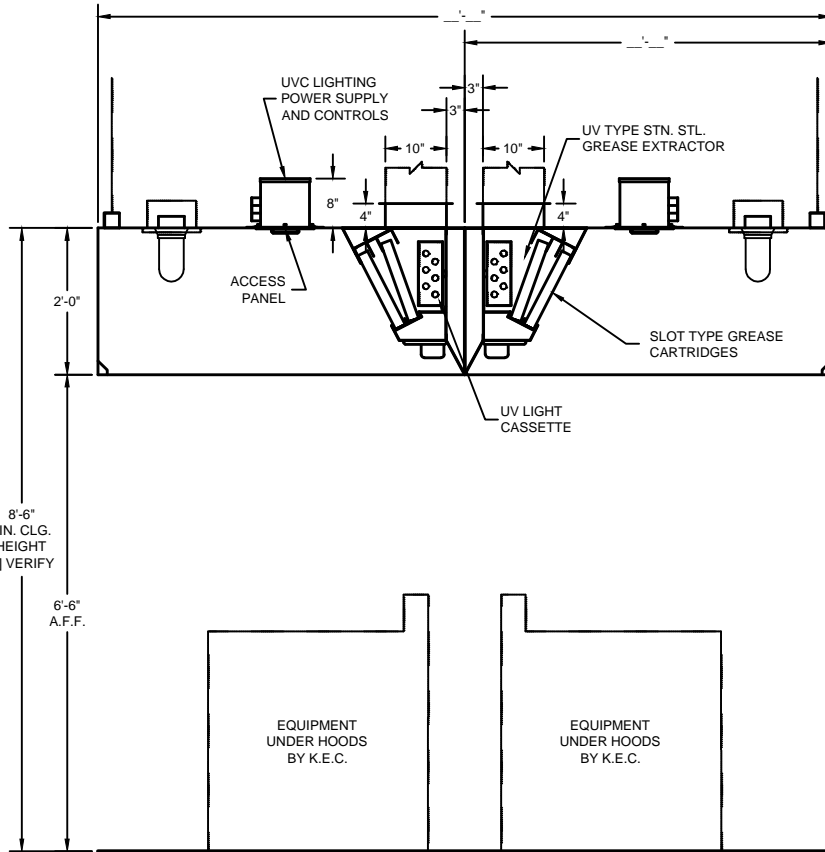
ADD THE OVERALL WIDTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION



STANDARD LIGHT FIXTURES  
( ) 100 WATT INCANDESCENT  
( ) RECESSED INCANDESCENT  
( ) RECESSED FLUORESCENT  
(IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
12" MIN. FRONT OVERHANG  
6" MIN. SIDE OVERHANG (12" MIN. SIDE OVERHANG FOR CHARBROILER)

ITEM #	_____
EST. WEIGHT	_____
LENGTH	_____
WIDTH	_____
HEIGHT	_____
EXHAUST-CFM	_____
DUCT SIZE	_____
S.P.	_____



SECTION

DRAWINGS NOT TO SCALE

### ENGINEERING DATA

**Ventilator Length**

Maximum ventilator length in a single section is 14'-0". For lengths greater than 14'-0", join two or more sections. Verify access conditions into building and kitchen space prior to length selection.

**Ventilator Hanging Weight**

Wt./ lineal ft.	Lbs.	105
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**Electrical Requirements**

Light fixtures to be powered by a 120/1/60 circuit. UV Ballast boxes require (1) 120/1/60 15 Amp circuit per ventilator. UV Control Panel requires a 120/1/60 15 Amp circuit.

**Mechanical Requirements**

The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked.

**NOTE:** Refer to **CADDY AirSystems**

Master Engineering Data Sheet in engineering data section for determining light, medium, and heavy duty cooking equipment, C.F.M. requirements (exhaust and supply), duct collar sizes and static pressure requirements.



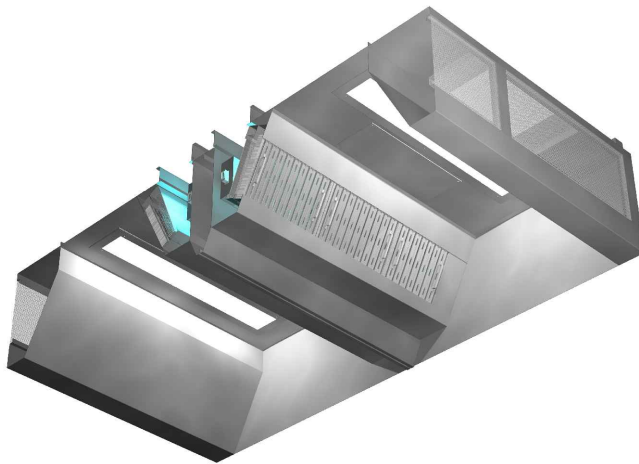
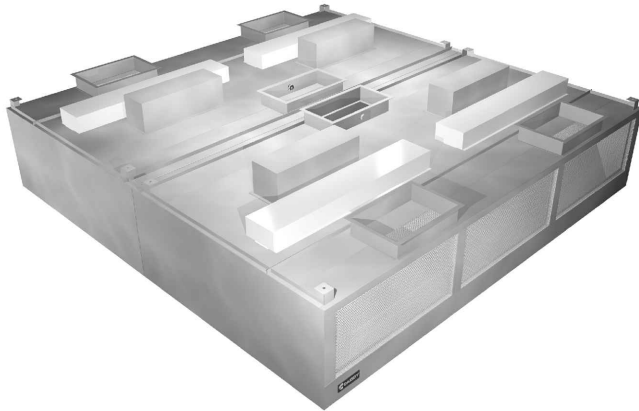
# CADDY Air Systems

## Model SHBCU-C-I-PA Ultra-Violet Ventilator

ITEM NO:

PROJECT:

LOCATION:



### General Specifications

Furnish CADDY *AirSystems* Exhaust Hood Model **SHBCU-C-I-PA** as shown on the plans and as described in the following specifications.

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a number # 4 finish. Construction to meet all requirements of NFPA # 96 and NSF Standard # 2. To include necessary hanger brackets at front and rear for suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "SHBCU" Series ventilator is an Ultra-Violet type and is ETL Listed under the standards as set forth in UL710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator uses Ultra-Violet light source technology for cleaning the inside of the hood. The ventilator shall be complete with a control panel with a ON/OFF switch, alarm reset button, alarm buzzer, and status lights to indicate power on, maintenance required, and light safety shut-down. This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications.

This high efficiency is accomplished by utilizing removable stainless steel baffle cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the baffle cartridges are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the baffle cartridges can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each baffle cartridge is a maximum of 19-1/2" long. The ventilator can be equipped with an optional fusible link type fire damper assembly.

### Make-Up Air (Front Face Discharge)

Ventilator shall have 40% open stainless steel perforated screens along front face for discharge of tempered make-up air. Supply volume is 80% or designed to the desired air balance.

### Application

Island style cooking applications for use over all types of cooking equipment where integral make-up air is required.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the Electrical Trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans/Make-Up Air Units

Exhaust fans are to be provided and installed by others in compliance with local codes. Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.

### Fire Protection

NFPA Standard # 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be ETL listed, listed by NSF, and be in accordance with all of the recommendations set forth by NFPA's Standard # 96. Filters tested to ASTM Standard F2519-05 by independent third party. All ventilators must meet all applicable codes.





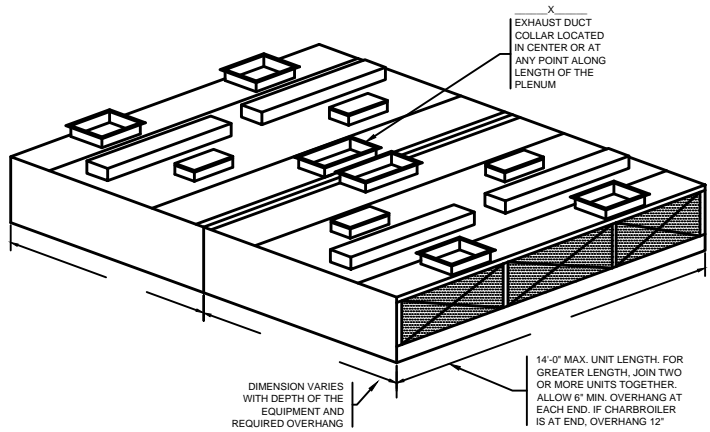
MODEL:

SHBCU-C-I-PA---

ADD THE OVERALL LENGTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

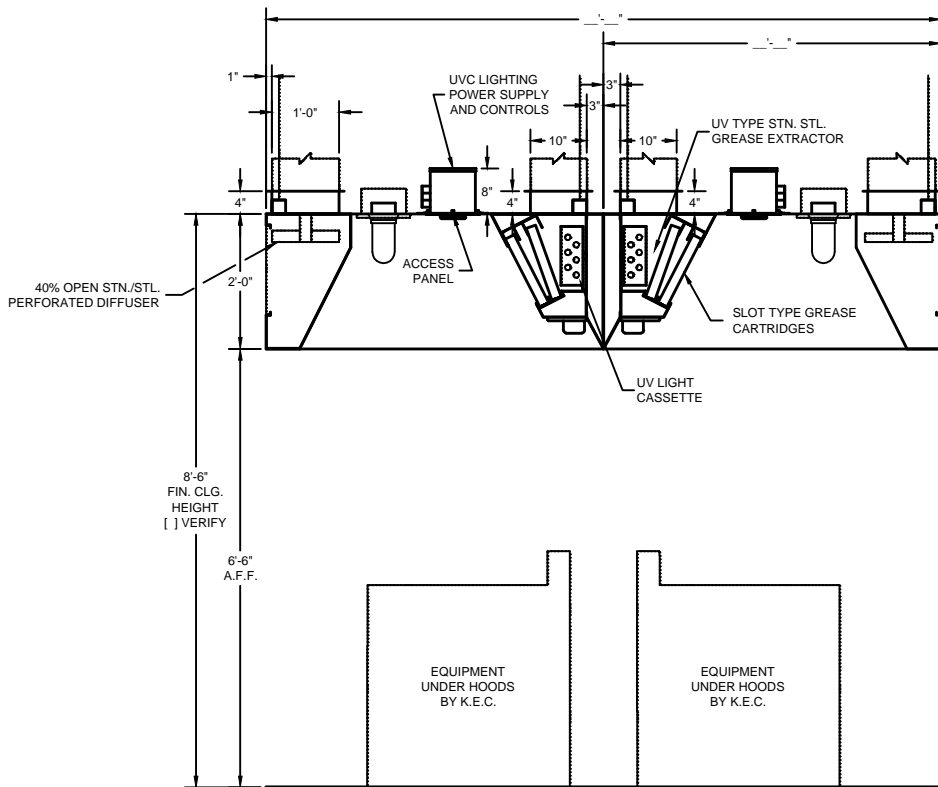
ADD THE OVERALL WIDTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION



STANDARD LIGHT FIXTURES  
( ) 100 WATT INCANDESCENT  
( ) RECESSED INCANDESCENT  
( ) RECESSED FLUORESCENT  
(IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
12" MIN. FRONT OVERHANG  
6" MIN. SIDE OVERHANG (12" MIN. SIDE OVERHANG FOR CHARBROILER)

ITEM # \_\_\_\_\_  
EST. WEIGHT \_\_\_\_\_  
LENGTH \_\_\_\_\_  
WIDTH \_\_\_\_\_  
HEIGHT \_\_\_\_\_  
EXHAUST-CFM \_\_\_\_\_  
DUCT SIZE \_\_\_\_\_  
S.P. \_\_\_\_\_



SECTION

DRAWINGS NOT TO SCALE

### ENGINEERING DATA

**Ventilator Length**

Maximum ventilator length in a single section is 14'-0". For lengths greater than 14'-0", join two or more sections. Verify access conditions into building and kitchen space prior to length selection.

**Ventilator Hanging Weight**

Wt./ lineal ft.      Lbs.      105

**Electrical Requirements**

Light fixtures to be powered by a 120/1/60 circuit. UV Ballast boxes require (1) 120/1/60 15 Amp circuit per ventilator. UV Control Panel requires a 120/1/60 15 Amp circuit.

**Mechanical Requirements**

The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked.

**NOTE:** Refer to **CADDY AirSystems**

Master Engineering Data Sheet in engineering data section for determining light, medium, and heavy duty cooking equipment, C.F.M. requirements (exhaust and supply), duct collar sizes and static pressure requirements.



# CADDY Air Systems

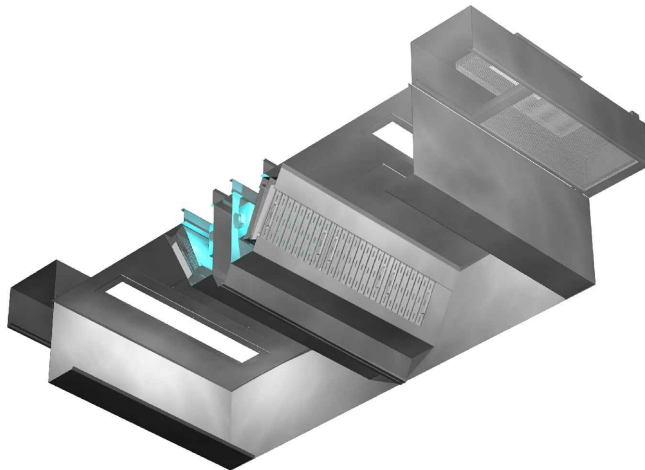
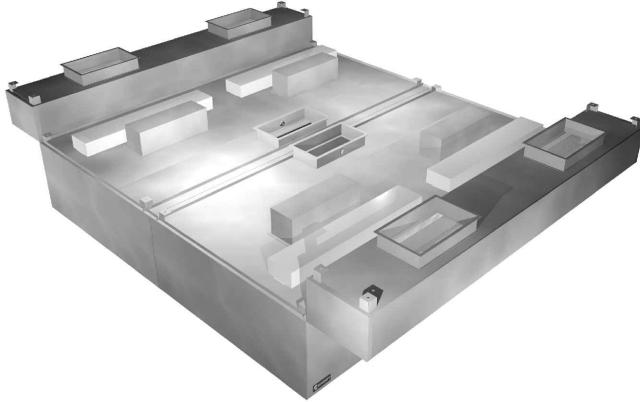
ITEM NO:

## Model SHBCU-C-I

Ultra-Violet Ventilator With Ceiling Supply Plenum

PROJECT:

LOCATION:



### General Specifications

Furnish CADDY **AirSystems** Exhaust Hood Model **SHBCU-C-I** as shown on the plans and as described in the following specifications.

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a number # 4 finish. Construction to meet all requirements of NFPA # 96 and NSF Standard # 2. To include necessary hanger brackets at front and rear for suspending from building overhead structure.

### Description

The CADDY **AirSystems** Model "SHBCU" Series ventilator is an Ultra-Violet type and is ETL Listed under the standards as set forth in UL710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator uses Ultra-Violet light source technology for cleaning the inside of the hood. The ventilator shall be complete with a control panel with a ON/OFF switch, alarm reset button, alarm buzzer, and status lights to indicate power on, maintenance required, and light safety shut-down.

This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications. This high efficiency is accomplished by utilizing removable stainless steel baffle cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the baffle cartridges are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the baffle cartridges can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each baffle cartridge is a maximum of 19-1/2" long. The ventilator can be equipped with an optional fusible link type fire damper assembly.

### Make-Up Air (Perimeter Down Discharge)

Ventilator shall have air registers along perimeter for down discharge of tempered make-up. Supply volume is 80% or designed to the desired air balance.

### Application

Island style cooking applications for use over all types of cooking equipment where integral make-up air is required.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the Electrical Trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans/Make-Up Air Units

Exhaust fans are to be provided and installed by others in compliance with local codes. Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.

### Fire Protection

NFPA Standard # 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be ETL listed, listed by NSF, and be in accordance with all of the recommendations set forth by NFPA's Standard # 96. Filters tested to ASTM Standard F2519-05 by independent third party. All ventilators must meet all applicable codes.





MODEL:

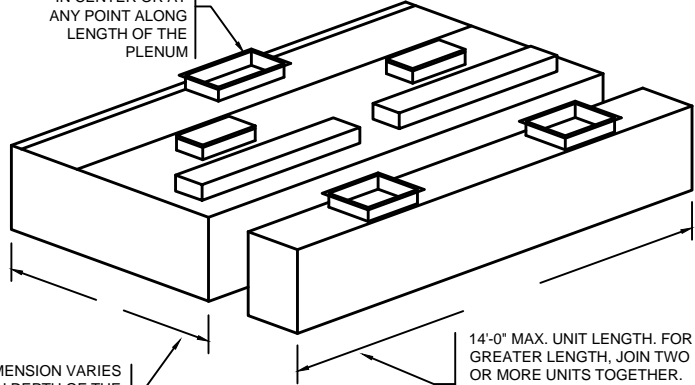
SHBCU-C-I- [ ] - [ ] - [ ]

ADD THE OVERALL LENGTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

ADD THE OVERALL WIDTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

X  
EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM



DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

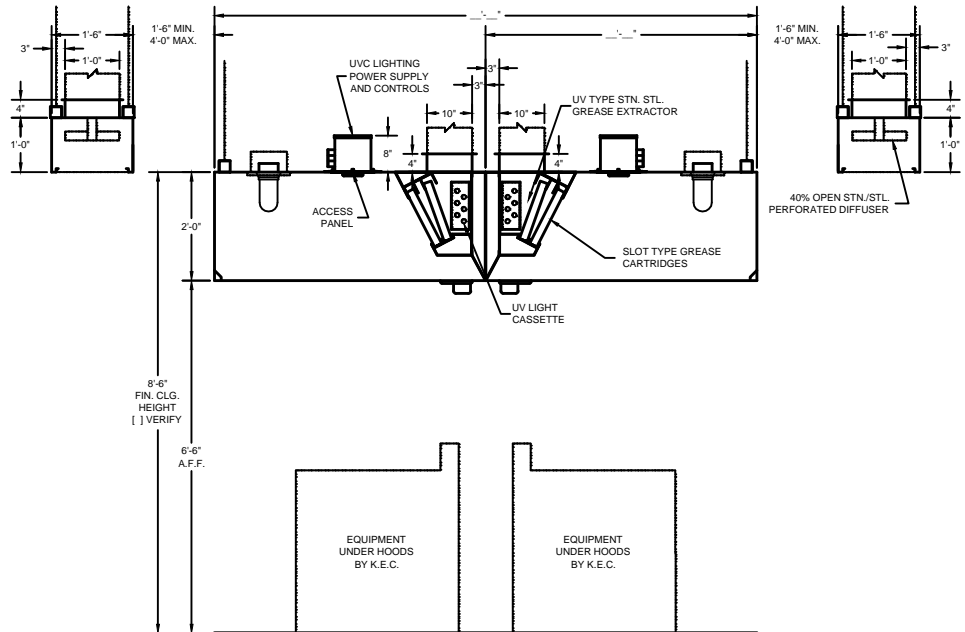
14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

STANDARD LIGHT FIXTURES  
( ) 100 WATT INCANDESCENT  
( ) RECESSED INCANDESCENT  
( ) RECESSED FLUORESCENT  
(IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
22" MIN. FRONT OVERHANG

6" MIN. SIDE OVERHANG (12" MIN. SIDE OVERHANG FOR CHARBROILER)

ITEM #	_____
EST. WEIGHT	_____
LENGTH	_____
WIDTH	_____
HEIGHT	_____
EXHAUST-CFM	_____
DUCT SIZE	_____
S.P.	_____



SECTION

DRAWINGS NOT TO SCALE

ENGINEERING DATA

Ventilator Length

Maximum ventilator length in a single section is 14'-0". For lengths greater than 14'-0", join two or more sections. Verify access conditions into building and kitchen space prior to length selection.

Ventilator Hanging Weight

Wt./lineal ft.	Lbs.	105
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NOTE: Refer to CADDY AirSystems

Master Engineering Data Sheet in engineering data section for determining light, medium, and heavy duty cooking equipment, C.F.M. requirements (exhaust and supply), duct collar sizes and static pressure requirements.

Electrical Requirements

Light fixtures to be powered by a 120/1/60 circuit. UV Ballast boxes require (1) 120/1/60 15 Amp circuit per ventilator. UV Control Panel requires a 120/1/60 15 Amp circuit.

Mechanical Requirements

The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked.



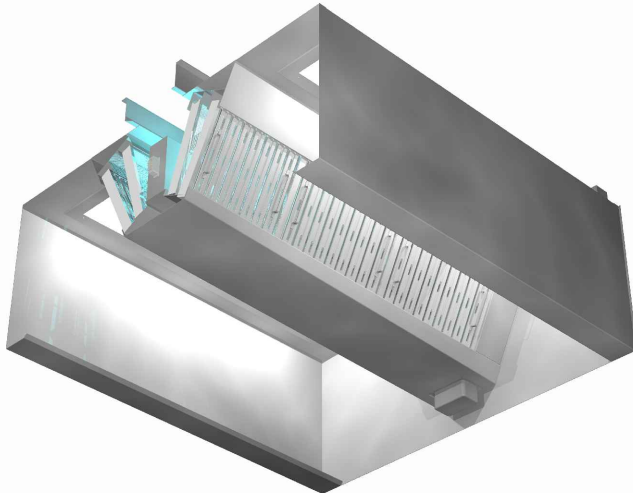
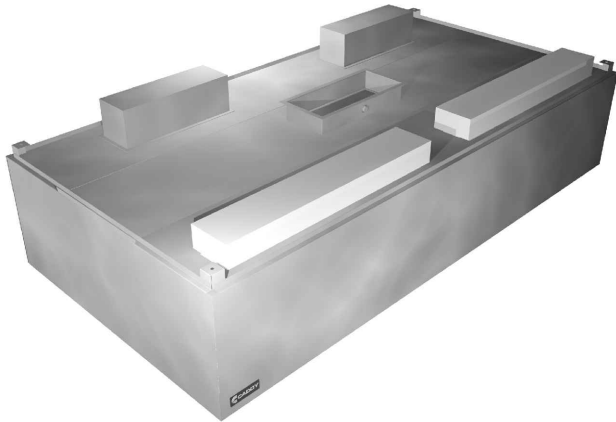
# CADDY Air Systems

## Model SHBCU-C-II Ultra-Violet Ventilator

ITEM NO:

PROJECT:

LOCATION:



### General Specifications

Furnish CADDY *AirSystems* Exhaust Hood Model **SHBCU-C-II** as shown on the plans and as described in the following specifications.

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a number # 4 finish. Construction to meet all requirements of NFPA # 96 and NSF Standard # 2. To include necessary hanger brackets at front and rear for suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "SHBCU" Series ventilator is an Ultra-Violet type and is ETL Listed under the standards as set forth in UL710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator uses Ultra-Violet light source technology for cleaning the inside of the hood. The ventilator shall be complete with a control panel with a ON/OFF switch, alarm reset button, alarm buzzer, and status lights to indicate power on, maintenance required, and light safety shut-down.

This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications. This high efficiency is accomplished by utilizing removable stainless steel baffle cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the baffle cartridges are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the baffle cartridges can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each baffle cartridge is a maximum of 19-1/2" long. The ventilator can be equipped with an optional fusible link type fire damper assembly.

### Application

Island mounted exhaust-only canopy style for use over all types of cooking equipment.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the Electrical Trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans/Make-Up Air Units

Exhaust fans are to be provided and installed by others in compliance with local codes. Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.

### Fire Protection

NFPA Standard # 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be ETL listed, listed by NSF, and be in accordance with all of the recommendations set forth by NFPA's Standard # 96. Filters tested to ASTM Standard F2519-05 by independent third party. All ventilators must meet all applicable codes.





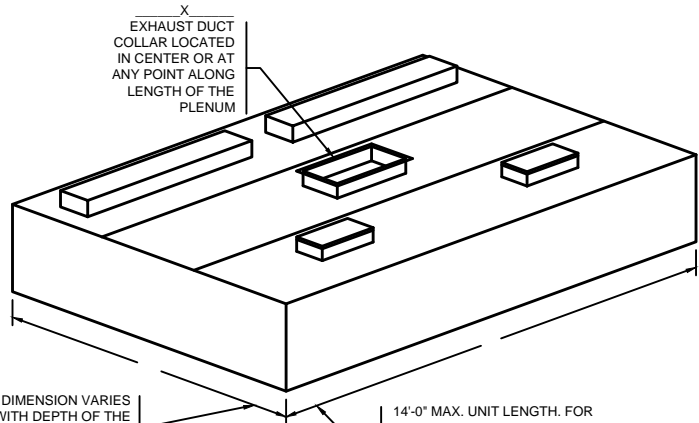
MODEL:

SHBCU-C-II---

ADD THE OVERALL LENGTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

ADD THE OVERALL WIDTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION



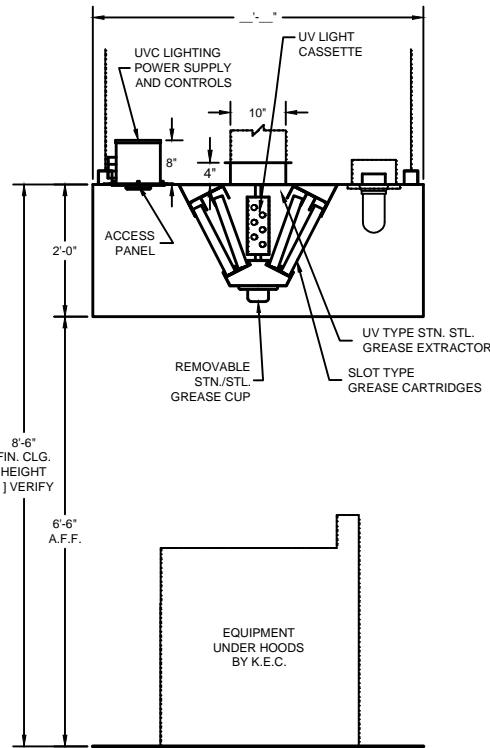
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

STANDARD LIGHT FIXTURES  
( ) 100 WATT INCANDESCENT  
( ) RECESSED INCANDESCENT  
( ) RECESSED FLUORESCENT  
(IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
12" MIN. FRONT OVERHANG  
6" MIN. SIDE OVERHANG (12" MIN. SIDE OVERHANG FOR CHARBROILER)

ITEM #	_____
EST. WEIGHT	_____
LENGTH	_____
WIDTH	_____
HEIGHT	_____
EXHAUST-CFM	_____
DUCT SIZE	_____
S.P.	_____



SECTION

DRAWINGS NOT TO SCALE

ENGINEERING DATA

Ventilator Length

Maximum ventilator length in a single section is 14'-0". For lengths greater than 14'-0", join two or more sections. Verify access conditions into building and kitchen space prior to length selection.

Ventilator Hanging Weight

Wt./ lineal ft.	Lbs.	90
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Electrical Requirements

Light fixtures to be powered by a 120/1/60 circuit. UV Ballast boxes require (1) 120/1/60 15 Amp circuit per ventilator. UV Control Panel requires a 120/1/60 15 Amp circuit.

Mechanical Requirements

The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked.

NOTE: Refer to **CADDY AirSystems**

Master Engineering Data Sheet in engineering data section for determining light, medium, and heavy duty cooking equipment, C.F.M. requirements (exhaust and supply), duct collar sizes and static pressure requirements.



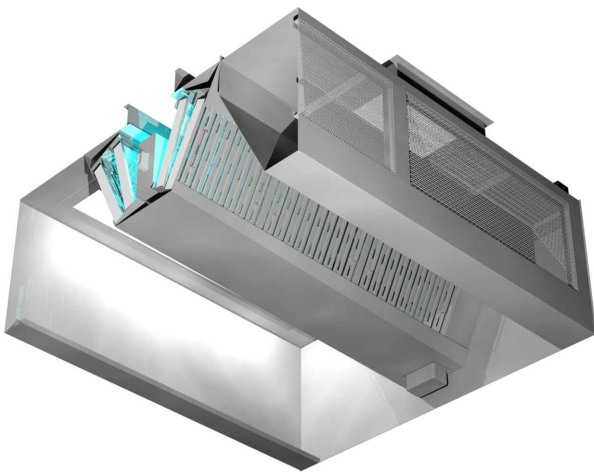
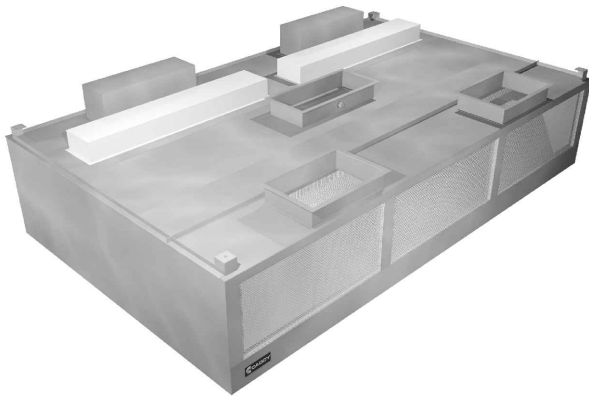
# CADDY Air Systems

## Model SHBCU-C-II-PA Ultra-Violet Ventilator

ITEM NO:

PROJECT:

LOCATION:



### General Specifications

Furnish CADDY *AirSystems* Exhaust Hood Model **SHBCU-C-II-PA** as shown on the plans and as described in the following specifications.

#### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a number # 4 finish. Construction to meet all requirements of NFPA # 96 and NSF Standard # 2. To include necessary hanger brackets at front and rear for suspending from building overhead structure.

#### Description

The CADDY *AirSystems* Model "SHBCU" Series ventilator is an Ultra-Violet type and is ETL Listed under the standards as set forth in UL710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator uses Ultra-Violet light source technology for cleaning the inside of the hood. The ventilator shall be complete with a control panel with a ON/OFF switch, alarm reset button, alarm buzzer, and status lights to indicate power on, maintenance required, and light safety shut-down. This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications.

This high efficiency is accomplished by utilizing removable stainless steel baffle cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the baffle cartridges are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the baffle cartridges can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each baffle cartridge is a maximum of 19-1/2" long. The ventilator can be equipped with an optional fusible link type fire damper assembly.

#### Make-Up Air (Front Face Discharge)

Ventilator shall have 40% open stainless steel perforated screens along front face for discharge of tempered make-up air. Supply volume is 80% or designed to the desired air balance.

#### Application

Island style cooking applications for use over all types of cooking equipment where integral make-up air is required.

#### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the Electrical Trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

#### Exhaust Fans/Make-Up Air Units

Exhaust fans are to be provided and installed by others in compliance with local codes. Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.

#### Fire Protection

NFPA Standard # 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

#### Approvals

Ventilator shall be ETL listed, listed by NSF, and be in accordance with all of the recommendations set forth by NFPA's Standard # 96. Filters tested to ASTM Standard F2519-05 by independent third party. All ventilators must meet all applicable codes.







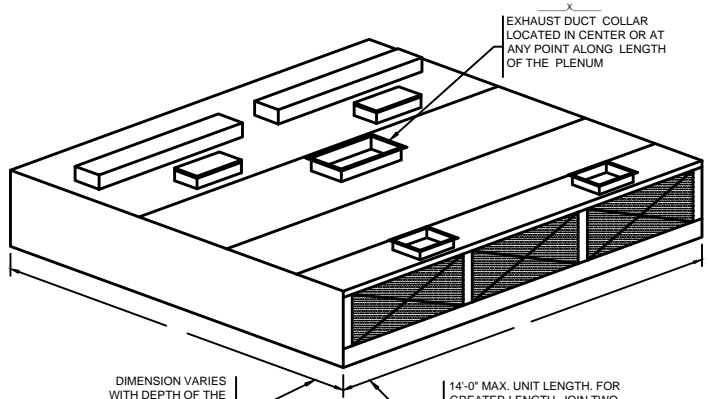
MODEL:

SHBCU-C-II-PA---

ADD THE OVERALL LENGTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

ADD THE OVERALL WIDTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION



EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM

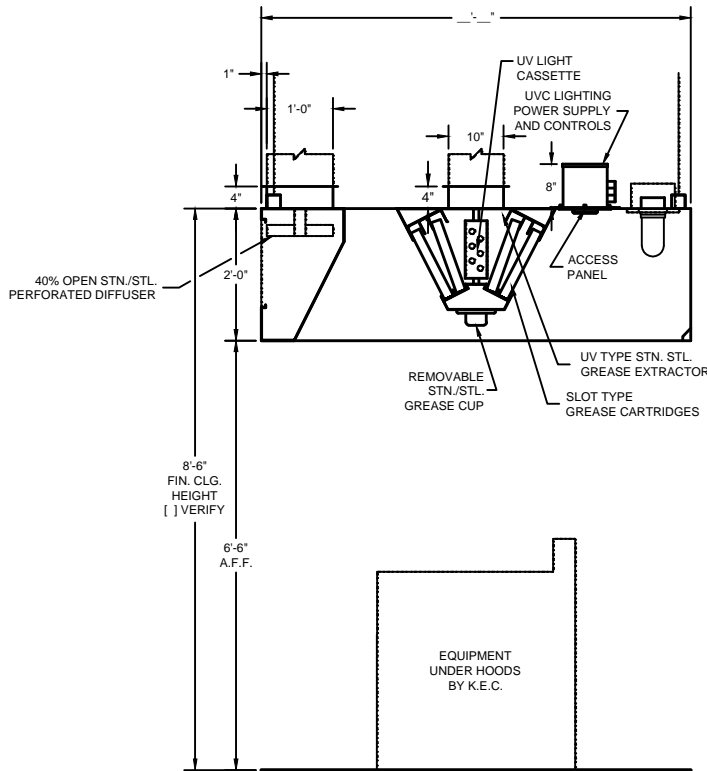
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

STANDARD LIGHT FIXTURES  
( ) 100 WATT INCANDESCENT  
( ) RECESSED INCANDESCENT  
( ) RECESSED FLUORESCENT (IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
12" MIN. FRONT OVERHANG  
6" MIN. SIDE OVERHANG (12" MIN. SIDE OVERHANG FOR CHARBROILER)

ITEM #	_____
EST. WEIGHT	_____
LENGTH	_____
WIDTH	_____
HEIGHT	_____
EXHAUST-CFM	_____
DUCT SIZE	_____
S.P.	_____



SECTION

DRAWINGS NOT TO SCALE

ENGINEERING DATA

**Ventilator Length**

Maximum ventilator length in a single section is 14'-0". For lengths greater than 14'-0", join two or more sections. Verify access conditions into building and kitchen space prior to length selection.

**Ventilator Hanging Weight**

Wt./ lineal ft.	Lbs.	105
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**Electrical Requirements**

Light fixtures to be powered by a 120/1/60 circuit. UV Ballast boxes require (1) 120/1/60 15 Amp circuit per ventilator. UV Control Panel requires a 120/1/60 15 Amp circuit.

**Mechanical Requirements**

The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked.

NOTE: Refer to **CADDY AirSystems**

Master Engineering Data Sheet in engineering data section for determining light, medium, and heavy duty cooking equipment, C.F.M. requirements (exhaust and supply), duct collar sizes and static pressure requirements.



# CADDY Air Systems

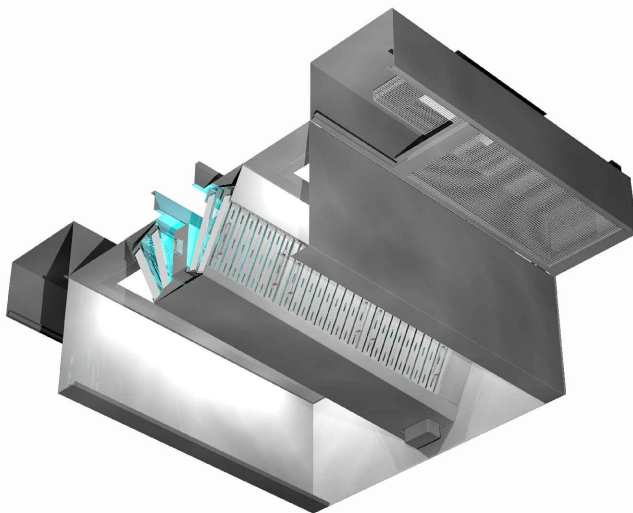
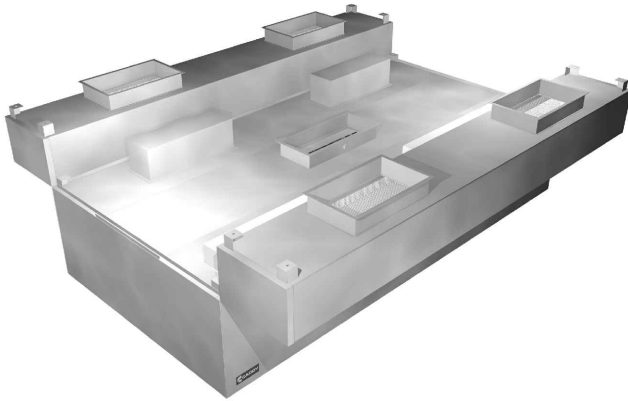
ITEM NO:

## Model SHBCU-C-II

PROJECT:

Ultra-Violet Ventilator With Ceiling Supply Plenum

LOCATION:



### General Specifications

Furnish CADDY *AirSystems* Exhaust Hood Model **SHBCU-C-II** as shown on the plans and as described in the following specifications.

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a number # 4 finish. Construction to meet all requirements of NFPA # 96 and NSF Standard # 2. To include necessary hanger brackets at front and rear for suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "SHBCU" Series ventilator is an Ultra-Violet type and is ETL Listed under the standards as set forth in UL710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator uses Ultra-Violet light source technology for cleaning the inside of the hood. The ventilator shall be complete with a control panel with a ON/OFF switch, alarm reset button, alarm buzzer, and status lights to indicate power on, maintenance required, and light safety shut-down.

This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications. This high efficiency is accomplished by utilizing removable stainless steel baffle cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the baffle cartridges are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the baffle cartridges can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each baffle cartridge is a maximum of 19-1/2" long. The ventilator can be equipped with an optional fusible link type fire damper assembly.

### Make-Up Air (Perimeter Down Discharge)

Ventilator shall have air registers along perimeter for down discharge of tempered make-up. Supply volume is 80% or designed to the desired air balance.

### Application

Island style cooking applications for use over all types of cooking equipment where integral make-up air is required.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the Electrical Trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans/Make-Up Air Units

Exhaust fans are to be provided and installed by others in compliance with local codes. Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.

### Fire Protection

NFPA Standard # 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be ETL listed, listed by NSF, and be in accordance with all of the recommendations set forth by NFPA's Standard # 96. Filters tested to ASTM Standard F2519-05 by independent third party. All ventilators must meet all applicable codes.





MODEL:

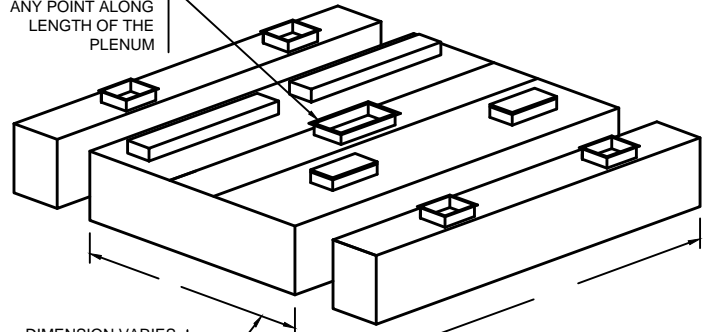
SHBCU-C-II-  -  -

ADD THE OVERALL LENGTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

ADD THE OVERALL WIDTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

X  
EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM



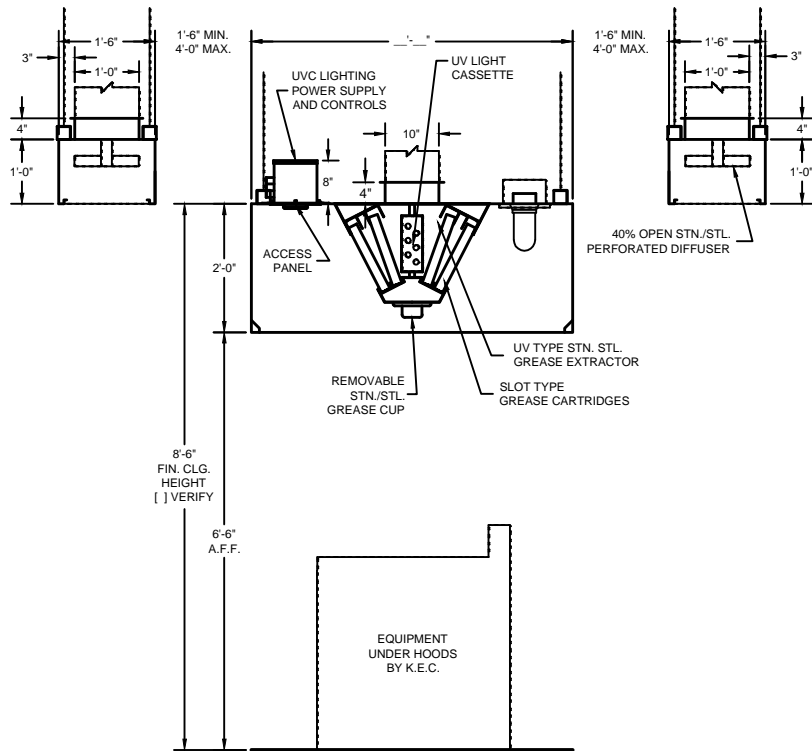
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

STANDARD LIGHT FIXTURES  
( ) 100 WATT INCANDESCENT  
( ) RECESSED INCANDESCENT  
( ) RECESSED FLUORESCENT  
(IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
22" MIN. FRONT OVERHANG  
6" MIN. SIDE OVERHANG (12" MIN. SIDE OVERHANG FOR CHARBROILER)

ITEM #	_____
EST. WEIGHT	_____
LENGTH	_____
WIDTH	_____
HEIGHT	_____
EXHAUST-CFM	_____
DUCT SIZE	_____
S.P.	_____



SECTION

DRAWINGS NOT TO SCALE

ENGINEERING DATA

Ventilator Length

Maximum ventilator length in a single section is 14'-0". For lengths greater than 14'-0", join two or more sections. Verify access conditions into building and kitchen space prior to length selection.

Ventilator Hanging Weight

Wt./lineal ft.	Lbs.	105
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Electrical Requirements

Light fixtures to be powered by a 120/1/60 circuit. UV Ballast boxes require (1) 120/1/60 15 Amp circuit per ventilator. UV Control Panel requires a 120/1/60 15 Amp circuit.

Mechanical Requirements

The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked.

NOTE: Refer to **CADDY AirSystems**

Master Engineering Data Sheet in engineering data section for determining light, medium, and heavy duty cooking equipment, C.F.M. requirements (exhaust and supply), duct collar sizes and static pressure requirements.



# CADDY Air Systems

## Options & Accessories

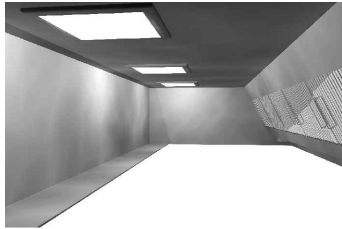
### Lighting Options:

Multiple lighting options are available:

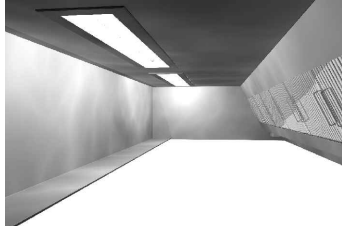
Dome Lights:  
Incandescent  
or LED



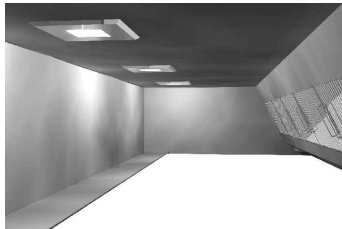
Recessed  
12" x 12"  
Incandescent



Recessed  
24", 36" or 48"  
Fluorescent  
or LED



Recessed  
10" x 10" LED  
Fixtures



All fixtures are vapor proof and UL Approved.

### Exhaust Collars:

- Factory Mounted: Collars are fully welded to the exhaust plenum and include a 1 inch flange.
- Shipped Loose: exhausts openings can be cut on site when exact locations are not known.
- Shape: Rectangular or Round to accommodate ductwork.
- Location: Top, back, or side.

### Supply Collars:

- Shipped Loose
- Shape: Rectangular or Round
- Number: Variable

**Tapered Hood:** Available to accommodate low ceiling applications.



### Enclosure Panels:



### Stainless Steel Wall Flashing:



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