Commercial Kitchen
Exhaust Systems

Model SHBCU
Ultra-Violet Style
General Specifications
Furnish CADDY Air Systems 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 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.

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. All ventilators must meet all applicable codes.

509 Sharptown Road           P.O. Box 345
Bridgeport, NJ  08014-0345
Tel: 856-467-4222    Fax: 856-467-5511
internet: www.caddycorp.com
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

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.

CADDY
Air Systems

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
WL/ 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.

All specifications subject to change without notice
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 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. All ventilators must meet all applicable codes.
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
WL/ 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.
General Specifications
Furnish CADDY Air Systems 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 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 (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.

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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. All ventilators must meet all applicable codes.

CADDY CORPORATION
509 Sharptown Road P.O. Box 345
Bridgeport, NJ 08014-0345
Tel: 856-467-4222 Fax: 856-467-5511
internet: www.caddycorp.com

All specifications subject to change without notice
MODEL:
SHBCU-C-W- __________

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

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

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. __________

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

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.

All specifications subject to change without notice
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. 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
N - NO DAMPER
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
12" MIN. SIDE OVERHANG
(12" MIN. SIDE OVERHANG FOR CHARBROILER)

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

DRAWINGS NOT TO SCALE

SECTION

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

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.

All specifications subject to change without notice
General Specifications
Furnish CADDY Air Systems 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 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
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. All ventilators must meet all applicable codes.
**MODEL:**
SHBCU-C-I-PA-

**DAMPER TYPE**
- NO DAMPER
- THERMOSTAT

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

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

**STANDARD LIGHT FIXTURES**
- 100 WATT INCANDESCENT
- RECESSED INCANDESCENT
- RECESSED FLUORESCENT

**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.**

**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

**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.

**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.

**DRAWINGS NOT TO SCALE**

**SECTION**

**VENTILADOR 14' 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"**

**EQUIPMENT UNDER HOODS BY K.E.C.**

**ACCESS PANEL**

**UVC LIGHTING POWER SUPPLY AND CONTROLS**

**UV TYPE STN. STL. GREASE EXTRACTOR**

**SLOT TYPE GREASE CARTRIDGES**

**UVC LIGHT CASSETTE**

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

**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.
General Specifications
Furnish CADDY Air Systems 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 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 an ON/OFF switch, alarm reset button, alarm buzzer, and status lights to indicate power on, maintenance required, and light safety shut-down.

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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. All ventilators must meet all applicable codes.
**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**

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<thead>
<tr>
<th>WT/ lineal ft.</th>
<th>Lbs.</th>
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<td>105</td>
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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.

---

#### STANDARD LIGHT FIXTURES

- 100 WATT INCANDESCENT
- RECESSED INCANDESCENT
- RECESSED FLUORESCENT
- SPECIFY SIZE

Consult factory for non-standard heights.

**22" MIN. FRONT OVERHANG**

**6" MIN. SIDE OVERHANG**

(12" MIN. SIDE OVERHANG FOR CHARBROILER)

---

**DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG**

**Engineered Data**

**Ventilator**

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**

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Light fixtures to be powered by a 120/1/60 circuit.

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**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.

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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.
General Specifications
Furnish CADDY Air Systems 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 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.

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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. All ventilators must meet all applicable codes.
**MODEL:**

SHBCU-C-II-

- - - -

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**SECTION**

- - -

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**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.

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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.

All specifications subject to change without notice
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. 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

NO - NO DAMPER
F - 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

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

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

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.

All specifications subject to change without notice

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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. All ventilators must meet all applicable codes.

General Specifications
Furnish CADDY Air Systems 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 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 an ON/OFF switch, alarm reset button, alarm buzzer, and status lights to indicate power on, maintenance required, and light safety shut-down.
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

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

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

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
WL/ 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.

All specifications subject to change without notice

03/18
## 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

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

## Enclosure Panels:

## Stainless Steel Wall Flashing: