

Commercial Kitchen Hood
Selection Sheet

Project Name: _____

Item #: _____

Hood Type – All hoods manufactured out of 16 & 18 Ga 300 series stainless steel.

- PB – Economy Hood, Moderate Grease Extraction Rate
- SHBC – Mid-Level Hood, High Grease Extraction Rate
- SHBCU – UV Hood, Highest Grease Extraction Rate
- SHW – Water Wash Hood, Self-Cleaning, Moderate Grease Extraction Rate

Make Up Air Type

- Front Face Discharge (Perforated Metal)
- Front Face Discharge (Grille)
- Ceiling Supply Plenum
- Ceiling Supply Plenum w/ LED Lights
- None

Volume Damper Type

- Manual Volume Damper
- Automatic Volume Damper
- None

Surface Lights

- Flush Mounted Round LED
- Globe LED
- Flush Mounted Square LED
- Flush Mounted Tube LED

Fan Control Panel

- Wall Mounted
- Hood Mounted with Face Mounted Switches
- Hood Mounted with Remote Switch (Switches by Others)
- None

CADDY CORPORATION

Demand Control Ventilation

- Melink IntelliHood (Optics & Temperature, Full BMS Integration)
- Caddy Smart Hood (Temperature, Limited BMS Integration)
- Caddy Smart Hood Plus (Temperature, Limited BMS Integration, Use of Dampers)
- None

Fire Protection

- Ansul R-102
- Ansul R-102 Overlapping
- Ansul Pirahna
- Other (Specify) _____

Options

- Fan Switch
- Light Switch
- Wall Flashing
- Insulated Wall Panels
- End Cabinet with Lift Out Doors
- Utility Distribution System
- Fire Blanket
- Custom Finish: _____

Exhaust Fan

- Upblast
- Utility Set
- Inline
- Wall Mount

Supply Air / Make Up Air Fan

- Untempered
- Tempered (Heating)
 - Direct Gas
 - Indirect Gas
 - Steam
- Cooling
 - Evap. Cooling
 - Coil (Refrigerant)
- Gas Type
 - Natural
 - Propane

