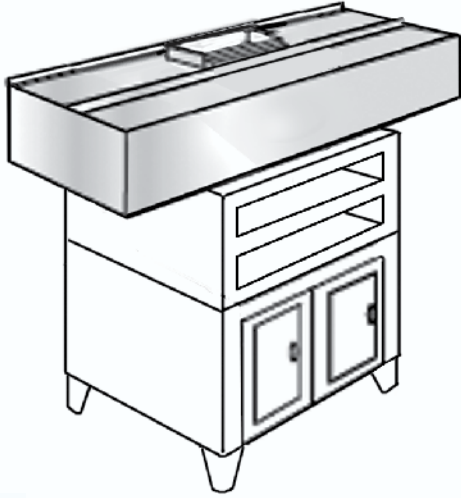




710 Powerline Road Suite H  
Deerfield Beach, FL 33442  
(954) 570-9860 (800) 322-8730 FAX (954) 570-9865  
www.hooddepot.net



**PRODUCT SPECIFICATIONS**

Furnish Hood Depot’s ventilator model VHH (ventilator without fire damper at the inlet slot) as shown on plans, with a depth of \_\_\_\_\_ and an overall length of \_\_\_\_\_ and to meet the following requirements:

GENERAL DESCRIPTION: Ventilator is a conventional filter-type hood with continuous array of baffle U.L. Classified filters along the entire ventilator length. Ventilators up to 12’ to include semi-concealed gutter. Ventilators over 12’ include two pitched gutters that slope to removable grease cups located at either extreme end. Ventilator shall include means for hanging or otherwise supporting.

CONSTRUCTION MATERIALS: The ventilator shall be 18 gauge all stainless steel construction. A number 4 finish shall be provided on all exposed surfaces.

LIGHT FIXTURES: Ventilator shall be equipped with \_\_\_\_ 100 Watt Dome Incandescent or \_\_\_\_ Recessed 150 Watt Incandescent or \_\_\_\_ Recessed Fluorescent fixtures. Light fixtures shall be prewired to a single point of connection at the factory.

APPROVALS: Ventilator to be U.L. Listed, listed by NSF, and in accordance with all recommendations of NFPA 96. The ventilator must meet all applicable codes.

ITEM NO. \_\_\_\_\_

**Specialty Series** Vapor Heat Hood for Non-Grease Applic.

**Model VHH**

**APPLICATION**

Ceiling mounted canopy style ventilator for use over medium duty non-grease equipment suitable for ceiling heights less than 8’6” by recessing into false ceiling.

**DESCRIPTION**

These VHH Series models are medium velocity ceiling-mounted non-grease canopy ventilators which are U.L. Listed under the category of “Exhaust Hood Without Exhaust Damper.” Units are available in custom depths depending on cooking battery layout.

**OPERATION**

When properly operated and maintained, the unit requires no draining operation.

**MAINTENANCE**

At periodic intervals (such as the end of each cooking day) interior surfaces are to be cleaned and the mesh filter (if provided) is to be removed and cleaned.

**AIR SUPPLY GUIDELINES**

Appropriately conditioned supply air must be mechanically delivered to the space to replace exhausted air. Generally 80% is so delivered with the remaining 20% flowing naturally from adjoining areas.

**EXHAUST/SUPPLY FAN UNITS**

Exhaust fan(s) and supply fan(s) are available. See fan section of catalog or web site for design information. Fans must be designed for Hood Depot air volumes and static pressure drop for the entire system and must be in compliance with local codes.

- Exhaust fan(s) should be properly sized and include UL762 listings
- Discharge ducts should be vertical when possible and located away from air intakes
- Supply fans fan(s) should be equipped with throw-away or cleanable type filters
- Exhaust and supply fans require a magnetic starter switch with 120 Volt holding coil and should be electrically interlocked for simultaneous operation
- Exhaust and supply fans should be operated through a listed kitchen hood control panel

**FIRE PROTECTION**

NFPA 96 and most other codes require a fire extinguishing system for protection of both the duct collar and plenum areas of ventilators and for the protection of cooking equipment such as fat fryers, griddles, ranges and broilers which may be source of ignition of grease. Check with local fire authorities for exact requirements.

**OPTIONAL EQUIPMENT**

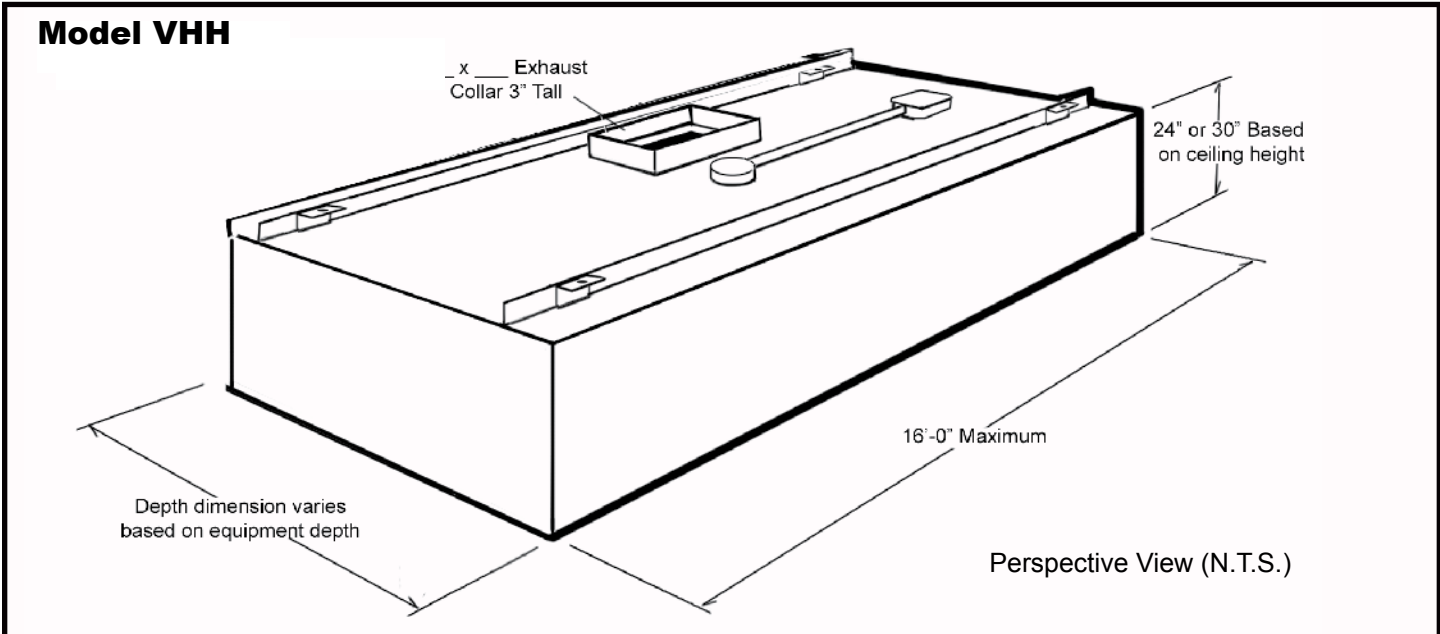
Consult Hood Depot regarding custom services addressing:

- Exhaust Fans, Supply Fans and rooftop units
- Fire protection systems
- Heat Recovery Units
- Reduced Throat (low air volume) Ventilators
- Utility Distribution Systems (UDS)
- Air Purification Systems
- Listed Control Panels
- Demand Ventilation
- ASTM 2519 High Efficiency Filters
- HEPA Intake Units
- Top Enclosure Skirts
- S/S Filters
- Wall Panels
- 3” Left or Right Standoffs
- Fluorescent Lights

\*For full model number add canopy depth and height in inches as suffix (Example: Model SWLV-6024 for hood size 60” deep x 24” high)



**Model VHH**  
**Vapor Heat Hood for Non-Grease**  
**Cooking Equipment**



**Engineering Data**

**EQUIPMENT TYPE:**

**MEDIUM LOAD**.....Kettles (under 60 Gals.), hot top ranges, gas fryers, griddles

**HEAVY LOAD**.....Charbroilers, high grease equipment

**Electrical**

An optional Hood Depot Control Panel can be provided for each exhaust fan. A contactor or meter starter will be provided for each fan. See section "Control Panels" in our catalog or visit our web site for more information.

**Static Pressure**

Static pressure drops across ventilator:

Model VHH.....0.75 W.G. at the duct collar

**Canopy Hanging Weights**

Hood Depth      42"    48"    54"    60" (Other depths avail.)

Wgt. per lin. ft. (LBS)    50    55    65    70

**Airflow Data**

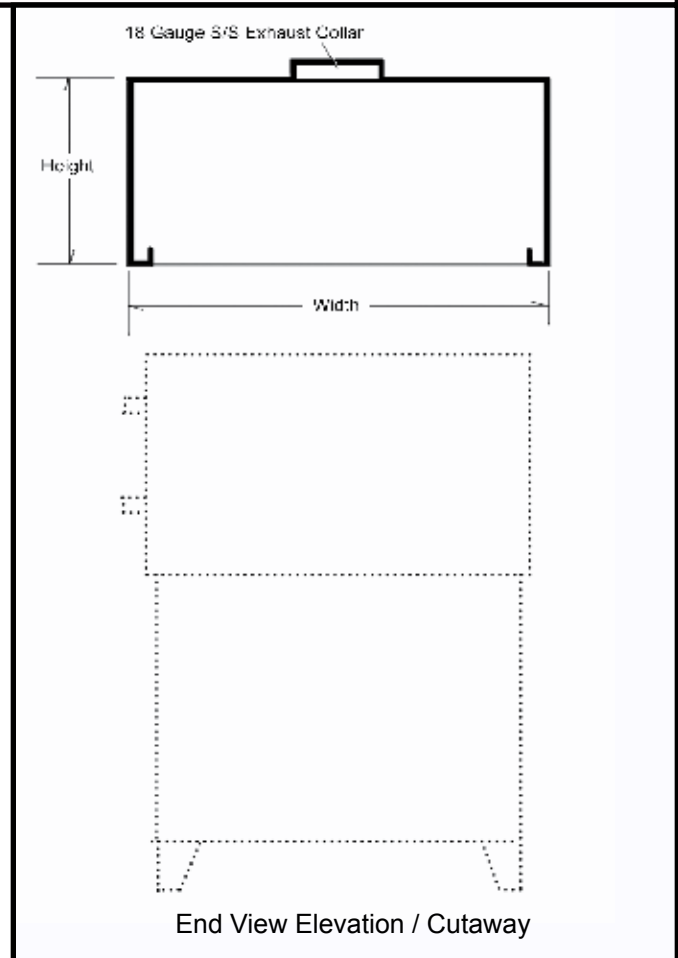
Light & Medium duty: Cooking surfaces to 400"= 171 cfm /lf. Heavy duty: Cooking surfaces to 600"= 309 cfm /lf. CFM criteria can vary and a higher cfm/lf is sometimes factory advised; contact us for air-flow recommendation for your specific appliances

**Sizes Available**

Canopies available in widths of 40", 48", 54" and 60". Height can be 24" or 30" depending on ceiling height. Custom widths and heights available; contact factory.

**Lengths Available**

Hood lengths available from 4'0" to 16'0" in 6" increments. For lengths 6'6" to 12'0" the maximum offset from centerline and/or make-up air openings to end of hood shall not exceed 6'0". Lengths from 12'0" to 16'0" shall incorporate two exhaust ducts, each not to exceed 6'0" on center. Filters and lights are added in proportion to length.

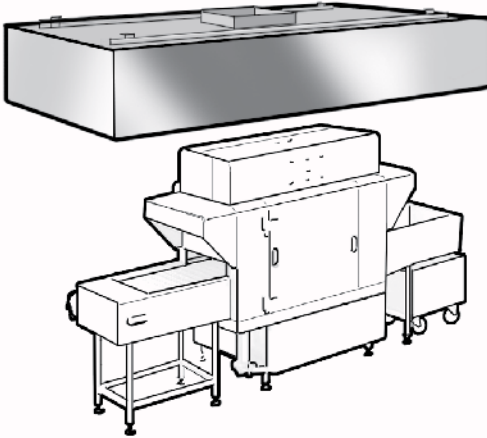




710 Powerline Road Suite H  
Deerfield Beach, FL 33442  
(954) 570-9860 (800) 322-8730 FAX (954) 570-9865  
www.hooddepot.net

ITEM NO. \_\_\_\_\_

**Specialty Series** Vapor Condensate Hood for  
Non-Grease Applic. **Model VCH**



**PRODUCT SPECIFICATIONS**

Furnish Hood Depot's ventilator model VCH (ventilator without fire damper at the inlet slot) as shown on plans, with a depth of \_\_\_\_\_ and an overall length of \_\_\_\_\_ and to meet the following requirements:

**GENERAL DESCRIPTION:** Ventilator is a conventional filter-type hood with continuous array of baffle U.L. Classified filters along the entire ventilator length. Ventilators up to 12' to include semi-concealed gutter. Ventilators over 12' include two pitched gutters that slope to removable grease cups located at either extreme end. Ventilator shall include means for hanging or otherwise supporting.

**CONSTRUCTION MATERIALS:** The ventilator shall be 18 gauge all stainless steel construction. A number 4 finish shall be provided on all exposed surfaces.

**LIGHT FIXTURES:** Ventilator shall be equipped with \_\_\_\_ 100 Watt Dome Incandescent or \_\_\_\_ Recessed 150 Watt Incandescent or \_\_\_\_ Recessed Fluorescent fixtures. Light fixtures shall be prewired to a single point of connection at the factory.

**APPROVALS:** Ventilator to be U.L. Listed, listed by NSF, and in accordance with all recommendations of NFPA 96. The ventilator must meet all applicable codes.

**APPLICATION**

Ceiling mounted canopy style ventilator for use over medium duty non-grease equipment suitable for ceiling heights less than 8'6" by recessing into false ceiling.

**DESCRIPTION**

These VCH Series models are for medium velocity ceiling-mounted non-grease canopy ventilators which are U.L. Listed under the category of "Exhaust Hood Without Exhaust Damper." Units are available in custom depths depending on cooking battery layout.

**OPERATION**

When properly operated and maintained, the unit requires no draining operation.

**MAINTENANCE**

At periodic intervals (such as the end of each cooking day) interior surfaces are to be cleaned and the mesh filter (if provided) is to be removed and cleaned.

**AIR SUPPLY GUIDELINES**

Appropriately conditioned supply air must be mechanically delivered to the space to replace exhausted air. Generally 80% is so delivered with the remaining 20% flowing naturally from adjoining areas.

**EXHAUST/SUPPLY FAN UNITS**

Exhaust fan(s) and supply fan(s) are available. See fan section of catalog or web site for design information. Fans must be designed for Hood Depot air volumes and static pressure drop for the entire system and must be in compliance with local codes.

- Exhaust fan(s) should be properly sized and include UL762 listings
- Discharge ducts should be vertical when possible and located away from air intakes
- Supply fans fan(s) should be equipped with throw-away or cleanable type filters
- Exhaust and supply fans require a magnetic starter switch with 120 Volt holding coil and should be electrically interlocked for simultaneous operation
- Exhaust and supply fans should be operated through a listed kitchen hood control panel

**FIRE PROTECTION**

NFPA 96 and most other codes require a fire extinguishing system for protection of both the duct collar and plenum areas of ventilators and for the protection of cooking equipment such as fat fryers, griddles, ranges and broilers which may be source of ignition of grease. Check with local fire authorities for exact requirements.

**OPTIONAL EQUIPMENT**

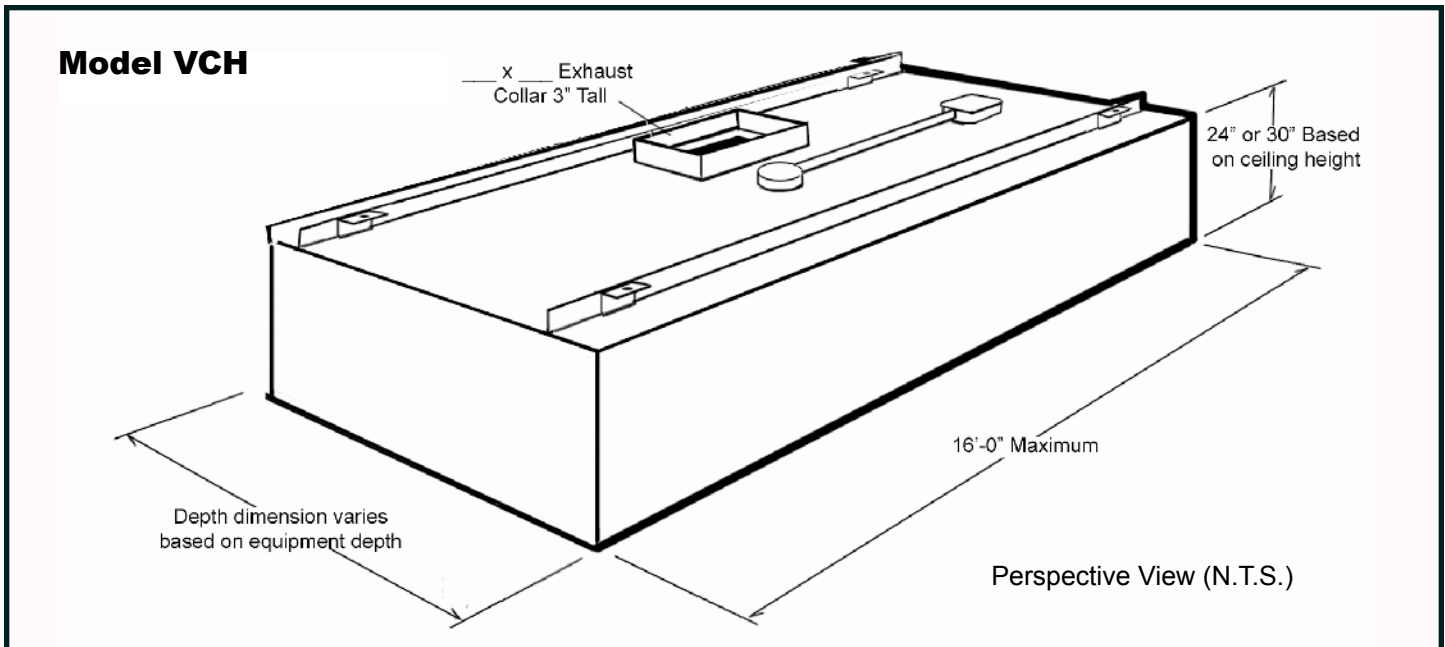
Consult Hood Depot regarding custom services addressing:

- Exhaust Fans, Supply Fans and rooftop units
- Fire protection systems
- Heat Recovery Units
- Reduced Throat (low air volume) Ventilators
- Utility Distribution Systems (UDS)
- Air Purification Systems
- Listed Control Panels
- Demand Ventilation
- ASTM 2519 High Efficiency Filters
- HEPA Intake Units
- Top Enclosure Skirts
- S/S Filters
- Wall Panels
- 3" Left or Right Standoffs
- Fluorescent Lights

\*For full model number add canopy depth and height in inches as suffix (Example: Model SWLV-6024 for hood size 60" deep x 24" high)



## Model VCH Vapor Condensate Hood for Non-Grease Applications



### Engineering Data

LIGHT LOAD.....Steamers, ovens, kettles (under 20 Gals.),  
open burner ranges, griddles, electric fryers  
MEDIUM LOAD.....Pizza ovens, convection ovens, kettles (under  
60 Gals.), steamers

### Electrical

An optional Hood Depot Control Panel can be provided for each exhaust fan. A contactor or meter starter will be provided for each fan. See section "Control Panels" in our catalog or visit our web site for more information.

### Static Pressure

Static pressure drops across ventilator:  
Model SWLV.....0.75 W.G. at the duct collar

### Canopy Hanging Weights

Hood Depth	42"	48"	54"	60"	(Other depths avail.)
Wgt. per lin. ft. (LBS)	50	55	65	70	

### Airflow Data

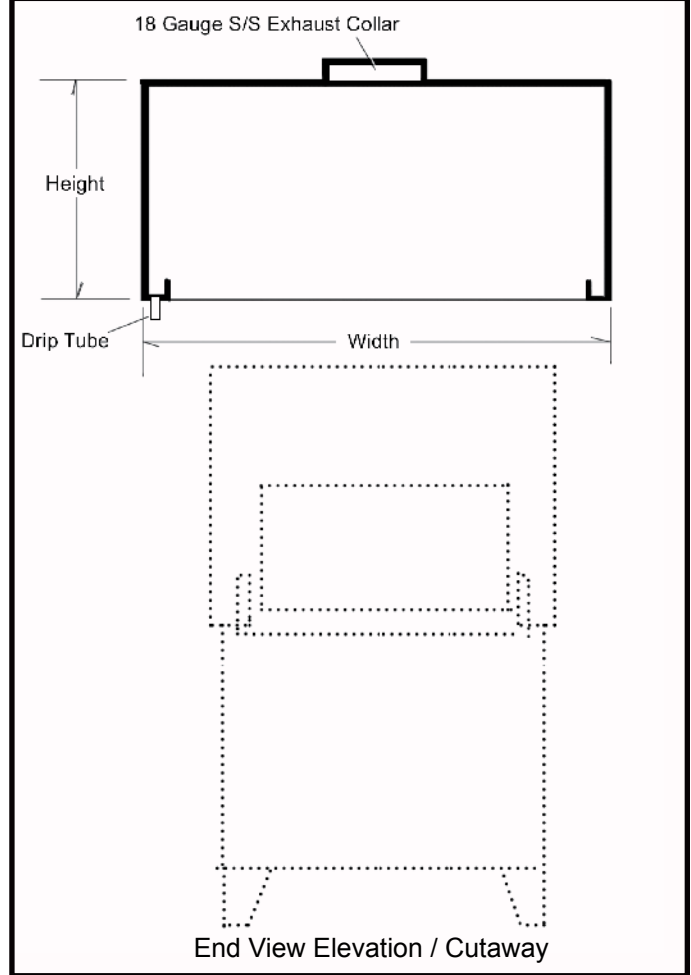
U.L. Listed for 100CFM / L.F. Contact factory for design criteria for specific appliance line layout designed for more CFM / L.F. (if equipment includes ranges fryers or griddles).

### Sizes Available

Canopies available in widths of 40", 48", 54" and 60". Height can be 24" or 30" depending on ceiling height. Custom widths and heights available; contact factory.

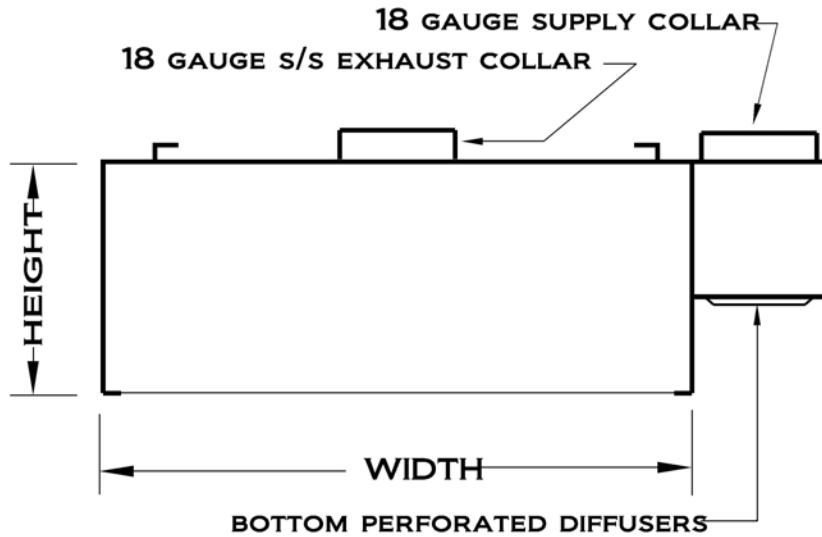
### Lengths Available

Hood lengths available from 4'0" to 16'0" in 6" increments. For lengths 6'6" to 12'0" the maximum offset from centerline and/or make-up air openings to end of hood shall not exceed 6'0". Lengths from 12'0" to 16'0" shall incorporate two exhaust ducts, each not to exceed 6'0" on center. Filters and lights are added in proportion to length.





## Model VHH Vapor Heat Hood with External Front Plenum



### SIZES AVAILABLE

<u>Width</u>	<u>Height</u>	<u>Model</u>
48"	18"	VHH-4818
48"	24"	VHH-4824
54"	18"	VHH-5418
54"	24"	VHH-5424
60"	18"	VHH-6018
60"	24"	VHH-6018
66"	18"	VHH-6618
66"	24"	VHH-6624



### STANDARD FEATURES

All Hood Depot Int'l Inc hood are constructed of 18 gauge, stainless steel with No. 4 finish all exposed surfaces.

All seams and joints have liquid tight continuous external welds, ground and polished to match the finished product.

### OPTIONS

\_\_\_ Stainless steel top enclosure skirt

\_\_\_ Stainless steel wall panels insulated or non-insulated.

### GENERAL SPECIFICATIONS EXHAUST AIR

Light Duty - Gas Flue and Heat Venting (Non-grease application)  
200 CFM/Linear, up to 90% Supply