



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 SW (ventilator without fire damper at the exhaust collar) 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 pitched gutter which slopes to removable grease cup. Ventilators over 12' include two pitched gutters that slope to removable grease cups located at each extreme end. Ventilator shall include means for hanging.

**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 U.L. Listed \_\_\_\_\_ 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.

## Wall Series

## Wall Style Exhaust Canopy

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

## Model SW

### APPLICATION

Wall mounted canopy style ventilator for use over medium/heavy duty equipment suitable for interior ceiling heights less than 8'6" by recessing into false ceiling.

### DESCRIPTION

These SW Series models are for low velocity wall-mounted canopy ventilators which are U.L. Listed under the category of "Exhaust Hood Without Exhaust Damper." Units are available in custom depths depending on particular cooking battery layout. Models include a full array of U.L. Classified baffle type grease removing filters and a grease collecting gutter sloped to a removable grease cup at each end.

### OPERATION

When properly operated and maintained, the liquefied grease is drained off into a container for periodic removal and cleaning.

### MAINTENANCE

At periodic intervals (such as the end of each cooking day) the filters are to be removed and cleaned. They may be washed in a dishwasher, hand washed or soaked and rinsed.

### 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. Supply air to be introduced into space independent of hood.

### 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 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/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
- ASTM 2519 High Efficiency Filters
- Top Enclosure Skirts
- S/S Filters
- Wall Panels
- 3" Left or Right Standoffs
- Demand Ventilation
- HEPA intake units
- Fluorescent Lights

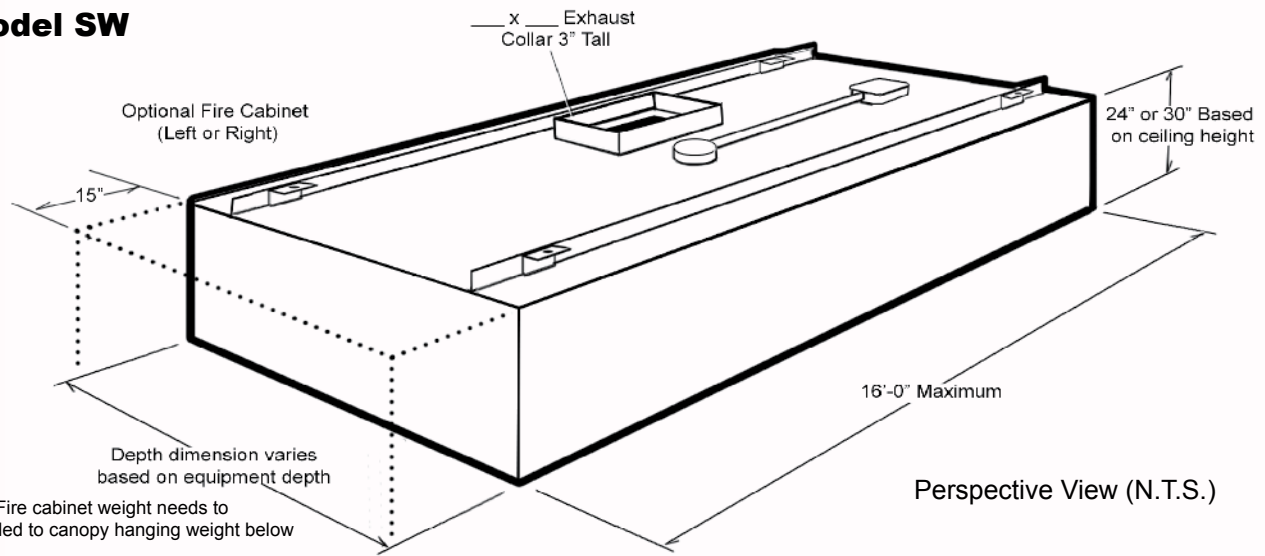
\*For full model number add canopy depth and height in inches as suffix (Example: Model SW-6024 for hood size 60" deep x 24" high)



## Model SW

### Wall Style Exhaust Canopy

#### Model SW



#### 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. A contactor or motor starter will be provided for each exhaust and supply fan. See section "Control Panels" in our catalog or visit our web site for more information.

#### Static Pressure

Static pressure drops across ventilator:

Model SW .....0.625 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" = 250 cfm / lf.

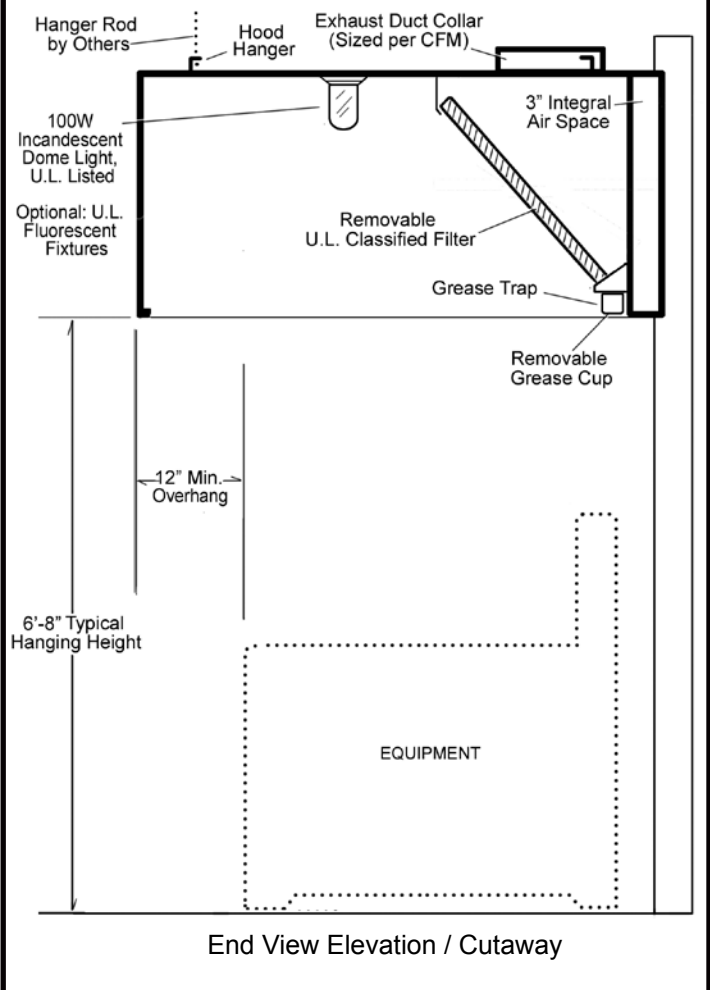
Heavy duty: Cooking surfaces to 850" = 280 cfm / lf. CFM criteria can vary and a higher cfm/lf is sometimes factory advised; contact us for airflow recommendation for your specific appliance layout. Also see SWLV for lower cfm for light and medium duty hoods.

#### 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". 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.





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## PRODUCT SPECIFICATIONS

Furnish Hood Depot's ventilator model SWLV (ventilator without fire damper at the exhaust collar) 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 pitched gutter which slopes to removable grease cup. Ventilators over 12' include two pitched gutters that slope to removable grease cups located at each extreme end. Ventilator shall include means for hanging.

**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 U.L. Listed \_\_\_\_\_ 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. \_\_\_\_\_

## Wall Series

## Low Velocity Exhaust Canopy

## Model SWLV

### APPLICATION

Wall mounted canopy style ventilator for use over light/medium duty equipment suitable for interior ceiling heights less than 8'6" by recessing into false ceiling.

### DESCRIPTION

These SWLV Series models are for low velocity wall-mounted canopy ventilators which are U.L. Listed under the category of "Exhaust Hood Without Exhaust Damper." Units are available in custom depths depending on particular cooking battery layout. Models include a full array of U.L. Classified baffle type grease removing filters and a grease collecting gutter sloped to a removable grease cup at each end.

### OPERATION

When properly operated and maintained, the liquefied grease is drained off into a container for periodic removal and cleaning.

### MAINTENANCE

At periodic intervals (such as the end of each cooking day) the filters are to be removed and cleaned. They may be washed in a dishwasher, hand washed or soaked and rinsed.

### AIR SUPPLY GUIDELINES

Appropriately conditioned supply air must be mechanically delivered to the space to replace exhausted air. Generally 80% is so delivered through the hood with the remaining 20% flowing naturally from adjoining areas. Supply air to be introduced into space independent of hood.

### 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 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/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:

- Top Enclosure Skirts
- S/S Filters
- Wall Panels
- 3" Left and/or Right Standoff
- 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
- ASTM 2519 High Efficiency Filters
- Top Enclosure Skirts
- S/S Filters
- Wall Panels
- 3" Left or Right Standoffs
- Demand Ventilation
- HEPA intake units
- Fluorescent Lights

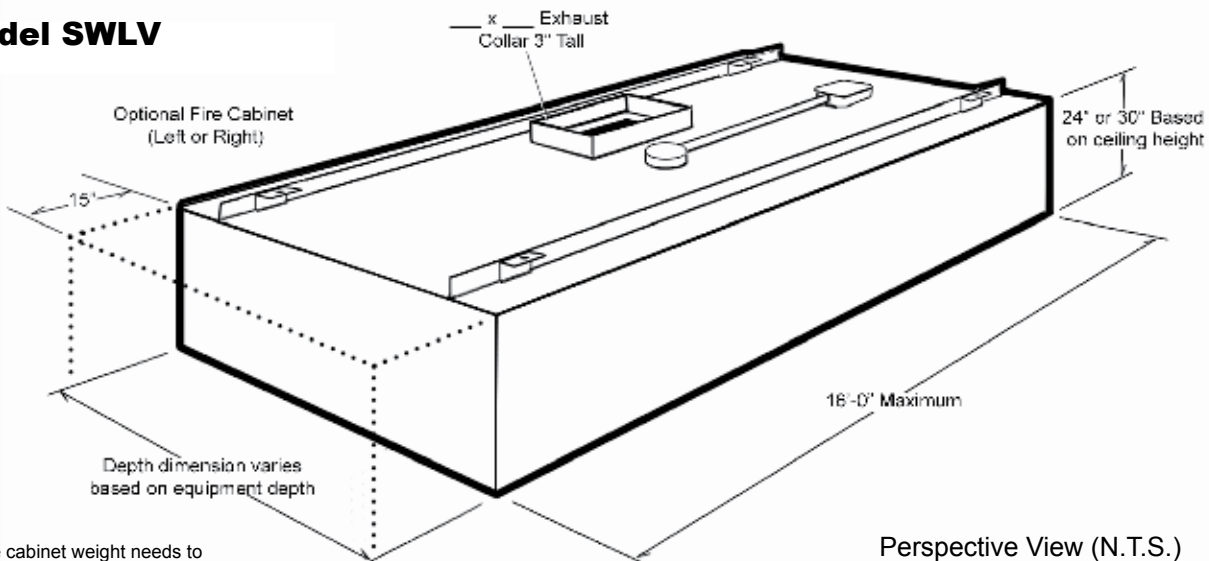
\*For full model number add canopy depth and height in inches as suffix (Example: Model SWLV-6024 for hood size 60" deep x 24" high)



## Model SWLV

### Wall Style Low Velocity Exhaust Canopy

#### Model SWLV



#### Engineering Data

##### EQUIPMENT TYPE:

LIGHT LOAD.....Steamers, ovens, kettles (under 20 Gals.), open burner ranges, pasta cookers, braising pans, electric fryers

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

#### Electrical

An optional Hood Depot Control Panel can be provided for each exhaust fan. A contactor or motor 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.....0.625 W.G. at the duct collar

#### Canopy Hanging Weights

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

(Other depths avail.)

#### Airflow Data

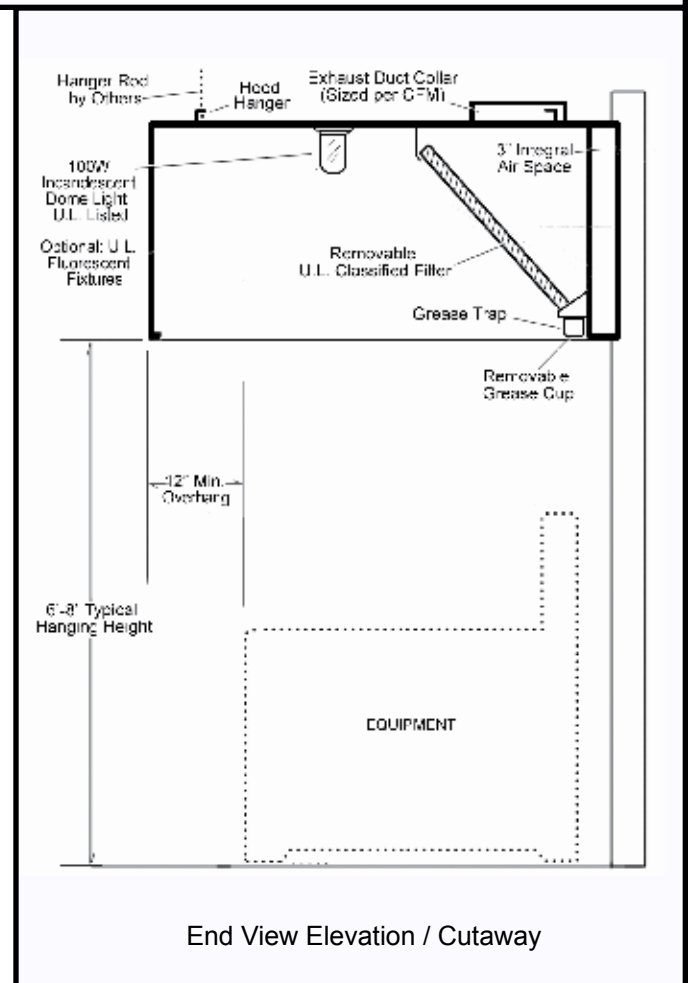
Light duty: Cooking surfaces to 400" = 150 cfm / lf. Medium duty: Cooking surfaces to 400" = 250 cfm / lf. CFM criteria can vary and a higher cfm/lf is sometimes factory advised; contact us for airflow recommendation for your specific appliance layout. We strongly advise factory consultation for cfm if less than 200.

#### 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". 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.





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#### PRODUCT SPECIFICATIONS

Furnish Hood Depot's ventilator model AM (ventilator without fire damper at the exhaust collar) 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 pitched gutter which slopes to removable grease cup. Ventilators over 12' include two pitched gutters that slope to removable grease cups located at each extreme end. Ventilator shall include means for hanging.

**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 U.L. Listed \_\_\_\_\_ 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.

## Wall Series

## Internally Compensated Exhaust Canopy

### Model AM

#### APPLICATION

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

#### DESCRIPTION

These AM Series models are for low velocity wall-mounted canopy ventilators with internal compensated supply air which are U.L. Listed under the category of "Exhaust Hood Without Exhaust Damper." Units are available in custom depths depending on particular cooking battery layout. All models include a full array of U.L. Classified baffle type grease removing filters and a grease collecting gutter sloped to a removable grease cup at each end.

#### OPERATION

When properly operated and maintained, the liquefied grease is drained off into a container for periodic removal and cleaning.

#### MAINTENANCE

At periodic intervals (such as the end of each cooking day) the filters are to be removed and cleaned. They may be washed in a dishwasher, hand washed or soaked and rinsed.

#### AIR SUPPLY GUIDELINES

Appropriately conditioned supply air must be mechanically delivered to the space to replace the balance of the exhausted air. Generally 50-60% is so delivered through the hood with the remaining 40-50% 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 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/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
- ASTM 2519 High Efficiency Filters
- Top Enclosure Skirts
- S/S Filters
- Wall Panels
- 3" Left or Right Standoffs
- Demand Ventilation
- HEPA intake units
- Fluorescent Lights

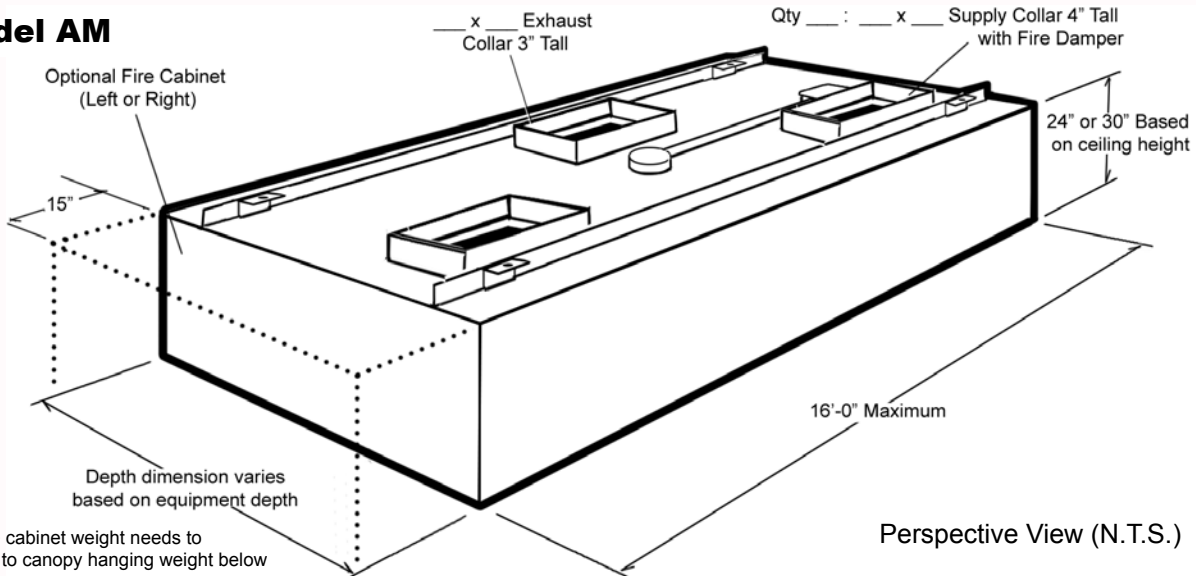
\*For full model number add canopy depth and height in inches as suffix (Example: Model SWLV-6024 for hood size 60" deep x 24" high)



## Model AM

### Wall Style Internally Compensated Exhaust Canopy

#### Model AM



#### Engineering Data

##### EQUIPMENT TYPE:

LIGHT LOAD.....Steamers, ovens, kettles (under 20 Gals.), open burner ranges, pasta cookers, electric fryers, braising pans

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

#### Electrical

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

#### Static Pressure

Static pressure drops across ventilator:

Model AM.....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)	70	75	80	85	

#### Airflow Data

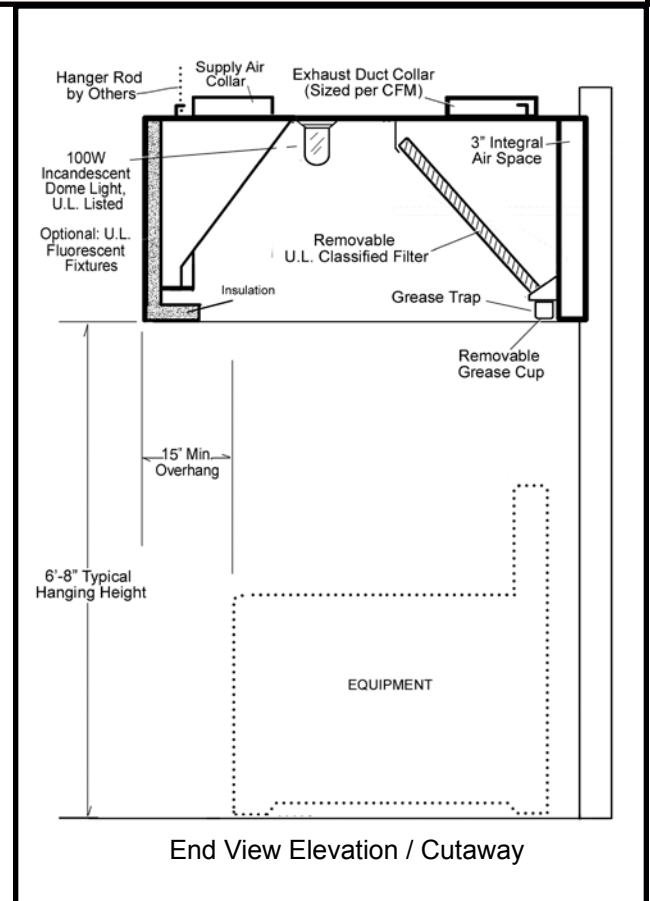
U.L. Listed for 300CFM / L.F. of exhaust air and 180 cfm / L.F. of supply air. Contact factory for design criteria for specific appliance line layout designed for more CFM / L.F. Heavy load model available; call factory for details.

#### Sizes Available

Canopies available in widths of 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.





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## PRODUCT SPECIFICATIONS

Furnish Hood Depot's ventilator model SW(FP) (ventilator without fire damper at the exhaust collar) 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 pitched gutter which slopes to removable grease cup. Ventilators over 12' include two pitched gutters that slope to removable grease cups located at each extreme end. Ventilator shall include means for hanging.

**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 U.L. Listed \_\_\_\_ 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.

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

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

## Wall Series

## Compensated Exhaust Canopy with Front Plenum

## Model SW(FP)

### APPLICATION

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

### DESCRIPTION

These SW(FP) models are low velocity wall-mounted canopy ventilators which are U.L. Listed under the category of "Exhaust Hood Without Exhaust Damper." Units are available in custom depths depending on particular cooking battery layout. Models include a full array of U.L. Classified grease removing filters and a grease collecting gutter sloped to a removable grease cup at either end. Supply air is introduced through a perforated supply plenum at the face of the hood. Supply plenum to be designed for air to be introduced with a velocity of approximately 150 fpm. Supply plenum depth varies depending on exhaust cfm.

### OPERATION

When properly operated and maintained, the liquefied grease is drained off into a container for periodic removal and cleaning.

### MAINTENANCE

At periodic intervals (such as the end of each cooking day) the filters are to be removed and cleaned. They may be washed in a dishwasher, hand washed or soaked and rinsed.

### AIR SUPPLY GUIDELINES

Appropriately conditioned supply air must be mechanically delivered to the space to replace exhausted air. Generally 50-80% is so delivered through the hood with the remaining 20% flowing naturally from adjoining areas and through the HVAC system.

### 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 and located away from air intakes
- Supply fans fan(s) should be equipped with throw-away or cleanable type filters
- 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
- ASTM 2519 High Efficiency Filters
- 3" Left or Right Standoffs
- Top Enclosure Skirts
- S/S Filters
- Wall Panels
- Demand Ventilation
- HEPA intake units
- Fluorescent Lights

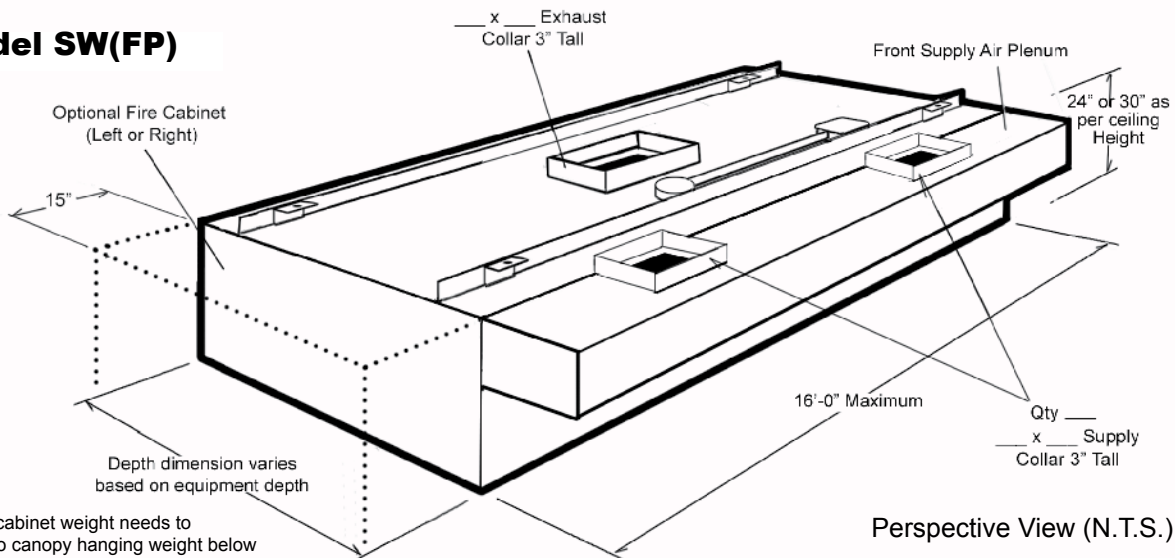




## Model SW(FP)

### Compensated Exhaust Canopy with External Front Plenum

#### Model SW(FP)



#### 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 motor 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 SW(FP).....0.625 W.G. at the duct collar

#### Canopy Hanging Weights

Hood Depth	42"	48"	54"	60"
(Other depths avail.)				
Wgt. per lin. ft. (LBS)	70	75	80	85

#### Airflow Data

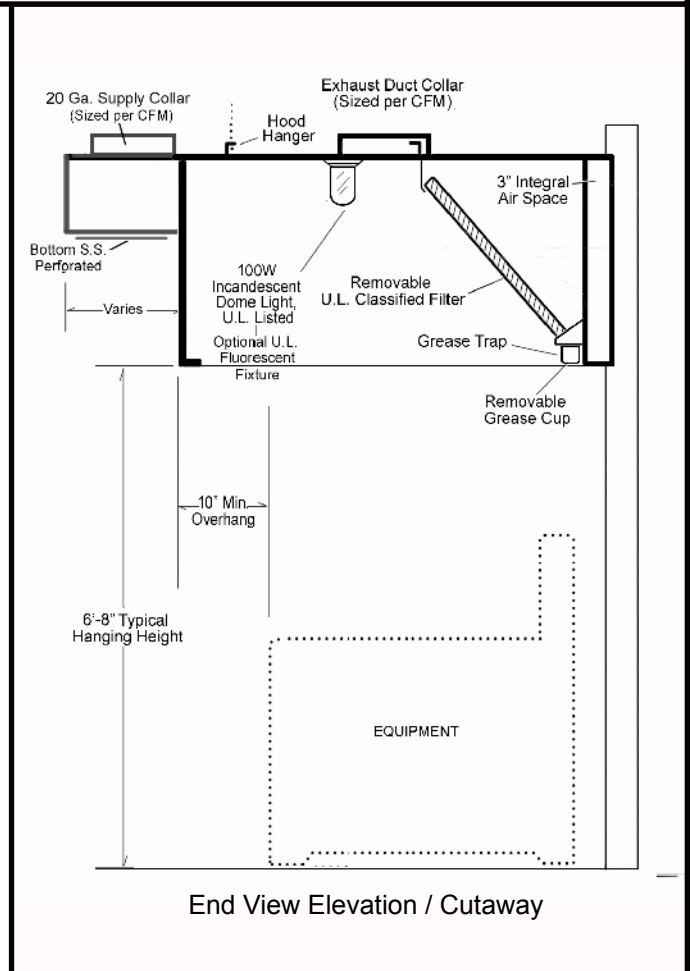
Light & Medium duty: Cooking surfaces to 400" = 250 cfm / lf. Heavy duty: Cooking surfaces to 850" = 280 cfm / lf. CFM criteria can vary and a higher cfm/lf is sometimes factory advised; contact us for airflow recommendation for your specific appliances.

#### 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.







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## PRODUCT SPECIFICATIONS

Furnish Hood Depot's ventilator model SW(PF) (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 pitched gutter which slopes to removable grease cup. Ventilators over 12' include two pitched gutters that slope to removable grease cups located at each extreme end. Ventilator shall include means for hanging.

**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 U.L. Listed \_\_\_\_ 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.

## Wall Series

## Compensated Exhaust Canopy with Full Perforated Front

## Model SW(PF)

### APPLICATION

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

### DESCRIPTION

These SW(PF) Series models are low velocity wall-mounted canopy ventilators with front perforated supply air, which are U.L. Listed under the category of "Exhaust Hood Without Exhaust Damper." Units are available in custom depths depending on particular cooking battery layout. Models include a full array of U.L. classified grease removing filters and a grease collecting gutter sloped to a removeable grease cup at either end. Supply air is to be introduced through perforated diffusers on the face of the hood.

### OPERATION

When properly operated and maintained, the liquefied grease is drained off into a container for periodic removal and cleaning.

### MAINTENANCE

At periodic intervals (such as the end of each cooking day) the filters are to be removed and cleaned. They may be washed in a dishwasher, hand washed or soaked and rinsed.

### AIR SUPPLY GUIDELINES

Appropriately conditioned supply air must be mechanically delivered to the space to replace exhausted air. Generally 50-80% is so delivered through the hood with the remaining 20-50% flowing naturally from adjoining areas and through the HVAC system.

### 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 and located away from air intakes
- Supply 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

NFPA96 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

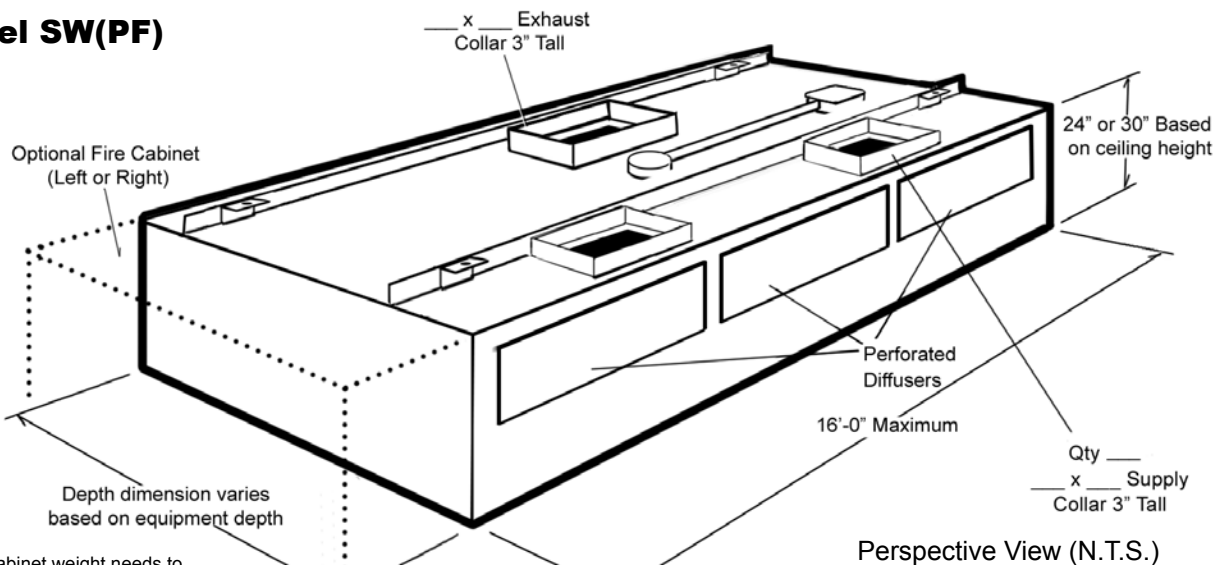
\*For full model number add canopy depth and height in inches as suffix (Example: Model SW(PF)-6024 for hood size 60" deep x 24" high)



## Model SW(PF)

### Wall Style Air Compensated Exhaust Canopy with Full Perforated Front

#### Model SW(PF)



Note: Fire cabinet weight needs to be added to canopy hanging weight below

#### 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 motor 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 SW(PF).....0.625 W.G. at the duct collar

#### Canopy Hanging Weights

Hood Depth 48" 54" 60" 66" (Other depths avail.)

Wgt. per lin. ft. (LBS) 60 70 75 80

#### Airflow Data

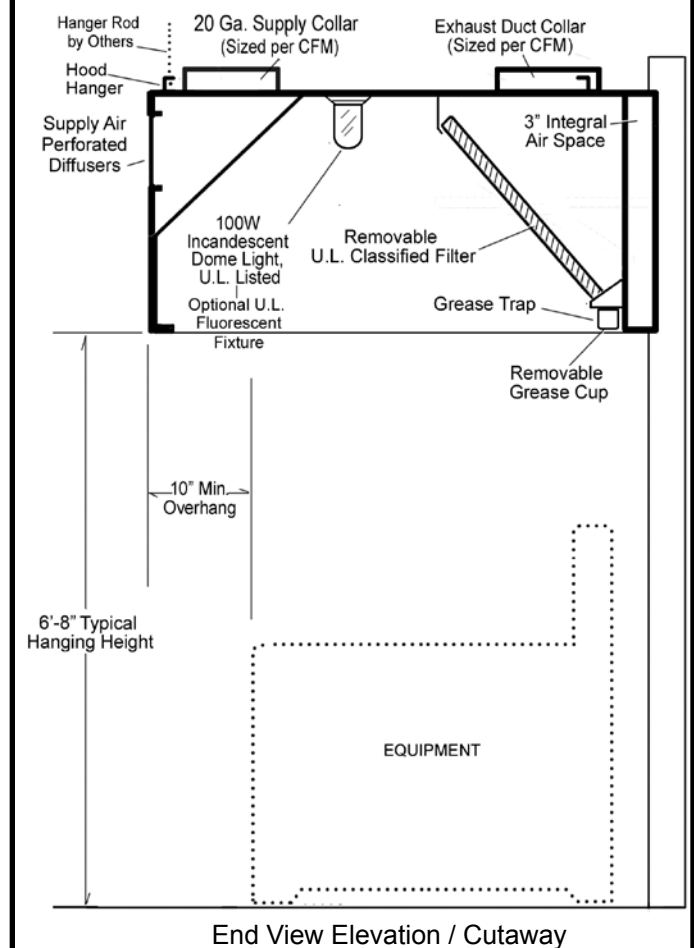
Light & Medium duty: Cooking surfaces to 400" = 250 cfm / lf. of exhaust air and 200 cfm / lf. of supply air Heavy duty: Cooking surfaces to 850" = 280 cfm / lf. of exhaust air and 224 cfm / lf. of supply air. CFM criteria can vary and a higher cfm/lf is sometimes factory advised; contact us for specific appliance airflow recommendations.

#### Sizes Available

Canopies available in widths of 48", 54", 60" and 66". 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.





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## PRODUCT SPECIFICATIONS

Furnish Hood Depot's ventilator model SWB (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 pitched gutter which slopes to removable grease cup. Ventilators over 12' include two pitched gutters that slope to removable grease cups located at each extreme end. Ventilator shall include means for hanging.

**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 U.L. Listed \_\_\_\_ 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.

## Wall Series

## Exhaust Canopy with Rear Supply Plenum

## Model SWB

### APPLICATION

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

### DESCRIPTION

These SWB Series models are for low velocity wall-mounted canopy ventilators with rear wall supply plenum which are U.L. Listed under the category of "Exhaust Hood Without Exhaust Damper." Units are available in custom depths depending on particular cooking battery layout. All Models include a full array of U.L. classified grease removing filters and a grease collecting gutter sloped to a removeable grease cup at either end.

### OPERATION

When properly operated and maintained, the liquefied grease is drained off into a container for periodic removal and cleaning.

### MAINTENANCE

At periodic intervals (such as the end of each cooking day) the filters are to be removed and cleaned. They may be washed in a dishwasher, hand washed or soaked and rinsed.

### AIR SUPPLY GUIDELINES

Appropriately conditioned supply air must be mechanically delivered to the space to replace exhausted air. Generally 80% is so delivered through the hood 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 and located away from air intakes
- Supply 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 central 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
- ASTM 2519 High Efficiency Filters
- HEPA Intake Units
- Top Enclosure Skirts
- S/S Filters
- Wall Panels
- 3" Left or Right Standoffs
- Demand Ventilation
- Fluorescent Lights

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

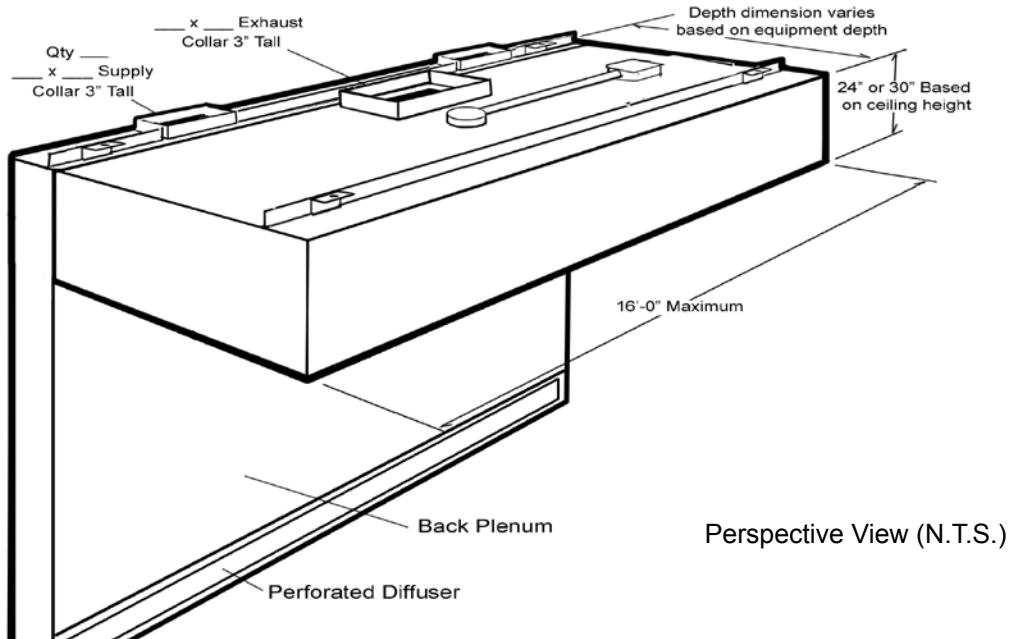
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## Model SWB

### Wall Style Exhaust Canopy with Rear Supply Plenum

#### Model SWB



#### Engineering Data

##### EQUIPMENT TYPE:

LIGHT LOAD.....Steamers, ovens, kettles (under 20 Gals.), open burner ranges, pasta cookers, electric fryers, braising pans

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

##### Electrical

An optional Hood Depot Control Panel can be provided for each exhaust fan. A contactor or motor 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 SWB.....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)	90	95	100	110	

##### Airflow Data

Light & Medium duty: Cooking surfaces to 400" = 250 cfm / lf. of exhaust air and 200 cfm / lf of supply air Heavy duty: Cooking surfaces to 850" = 280 cfm / lf of exhaust air and 224 cfm / lf of supply air. CFM criteria can vary and a higher cfm/lf is sometimes factory advised; contact us for specific appliance airflow recommendations.

##### 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.

