**Wall Series**

**Wall Style Exhaust Canopy**

**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
- 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**

**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**

<table>
<thead>
<tr>
<th>Hood Depth</th>
<th>42&quot;</th>
<th>48&quot;</th>
<th>54&quot;</th>
<th>60&quot;</th>
<th>(Other depths avail.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wgt. per lin. ft. (LBS)</td>
<td>50</td>
<td>55</td>
<td>65</td>
<td>70</td>
<td></td>
</tr>
</tbody>
</table>

**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.
**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)
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.

Model SWLV
Wall Style Low Velocity Exhaust Canopy

**Sizes Available**
- **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" (Other depths avail.)
- **Wgt. per in. ft. (LBS)**: 50 55 65 70

**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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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.

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

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 avail-
able; 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.
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.

APPLICATION
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 frysers, 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

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)
Model SW(FP)
Compensated Exhaust Canopy with External Front Plenum

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°F = 250 cfm / lf. Heavy duty: Cooking surfaces to 850°F = 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.
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 baffles U.L. Certified filters along the entire ventilator length. Ventilators up to 12’ 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 SW(PF)-6024 for hood size 60” deep x 24” high)
Model SW(PF)

Wall Style Air Compensated Exhaust Canopy
with Full Perforated Front

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.

Sizes Available

| Model SW(PF) Wall Style Air Compensated Exhaust Canopy with Full Perforated Front |
|-------------------------------|-------------|-------------|-------------|-------------|
| **Lengths Available**         | **Wgt. per lin. ft. (LBS)** |
| **Model SW(PF)**              | 60          | 70          | 75          | 80          |
| **Hood Depth**                | 48”         | 54”         | 60”         | 66”         |
| **Canopy Hanging Weights**    |             |             |             |             |
| **Airflow Data**              |             |             |             |             |
| **Engineering Data**          |             |             |             |             |
| **Electrical**                |             |             |             |             |
| **Static Pressure**           |             |             |             |             |
| **Canopies available**        |             |             |             |             |
| **Airflow Data**              |             |             |             |             |
| **Sizes Available**           |             |             |             |             |

Model SW(PF) 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.

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.

End View Elevation / Cutaway

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

Sizes Available

Model SWB
Wall Style Exhaust Canopy with Rear Supply Plenum

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 / If of supply air Heavy duty: Cooking surfaces to 850˚= 280 cfm / If of exhaust air and 224 cfm / If 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.