

Kitchen Cool™ *The most sensible temperature device on the market!*

Frequently Asked Questions:

1. Will my kitchen become fully air conditioned? The unit's coil-cooled make-up air provides a significant cooling effect, especially when the pre-cooled supply air is introduced at a sufficient distance from the exhaust hood, allowing the cool air to permeate the kitchen.

2. Does my hood or other related ventilation equipment need to be upgraded to work with the Kitchen Cool unit? No, the system can be customized to any existing system that is up to code.

3. How much roof/duct alteration is required? Little. The system uses your present supply air duct with a larger roof curb or adapter.

4. How do we maintain the system? We recommend normal filter replacement as needed and that the system be inspected by a factory rep annually.

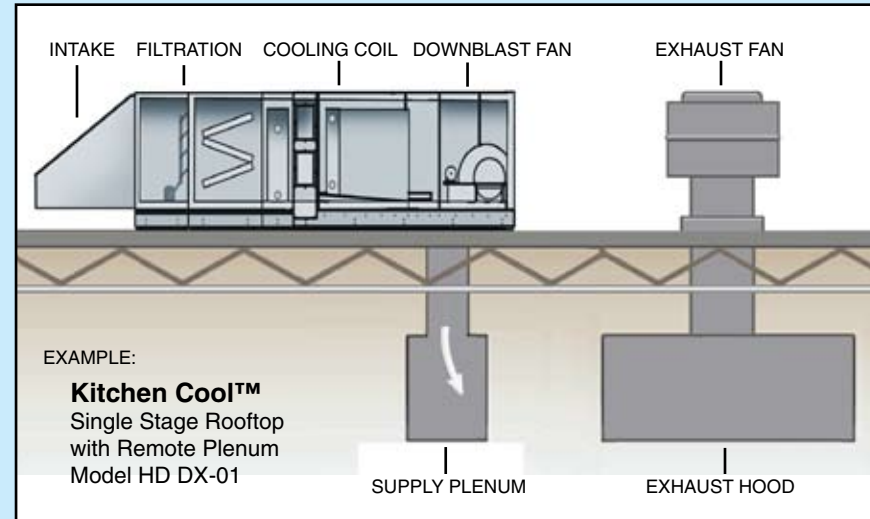
5. What kind of service support is there? We provide factory-backed expert support for your installer and on-going support throughout your warranty period.

6. Does normal maintenance require me to go up on the roof? No, that's the job of factory service personnel or your contractor.

Questions?
Our product consulting team is ready to take your questions:

Phone 954 570-9860
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www.hooddepot.net

Hood Depot
710 S. Powerline Road
Deerfield Beach, FL 33442



SPECIFICATIONS

Furnish Hood Depot™ KC Roof Mount Pre-Cooled Make-up Air Package Model _____ integrated supply fan with direct expansion (DX) refrigerating coil and condenser with a depth of _____ and overall length of _____ and to meet the following requirements:

GENERAL DESCRIPTION

Unit to be weatherproof outdoor integrated package including supply fan and DX coil heat exchanger enclosed in a S/S or galvanized cabinet and condenser on a stable roof curb that is fitted to the kitchen ventilation system's make-up air duct opening.

CONSTRUCTION MATERIALS

The unit components shall be enclosed in a 20 Gauge stainless or 18 Gauge galvanized steel all-welded cabinet with inspection doors and vent louvres and include inside a cased DX evaporator coil utilizing R410 refrigerant, paired with a thermal expansion valve (TXV) matched to the specific capacity and refrigerant type. The KC roof mount pre-cooled makeup air package is piped and charged at the factory and includes a high pressure manual reset and a low pressure automatic reset. Split systems are not factory pre-piped or charged.

APPROVALS

The unit to be E.T.L. Listed and be in accordance with all recommendations of NFPA. The unit must meet all applicable codes.

SUPPLY AIR

Appropriately cooled 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 or directly into the canopy hood. The KC roof mount pre-cooled makeup air package must be designed for the hood's air volumes and static pressure drop for the entire system and must be in compliance with local codes. The KC roof mount unit with Merv rated filtration is matched with the ventilation system's CFM rating. System to include a down-turned intake with metal mesh filter assembly.

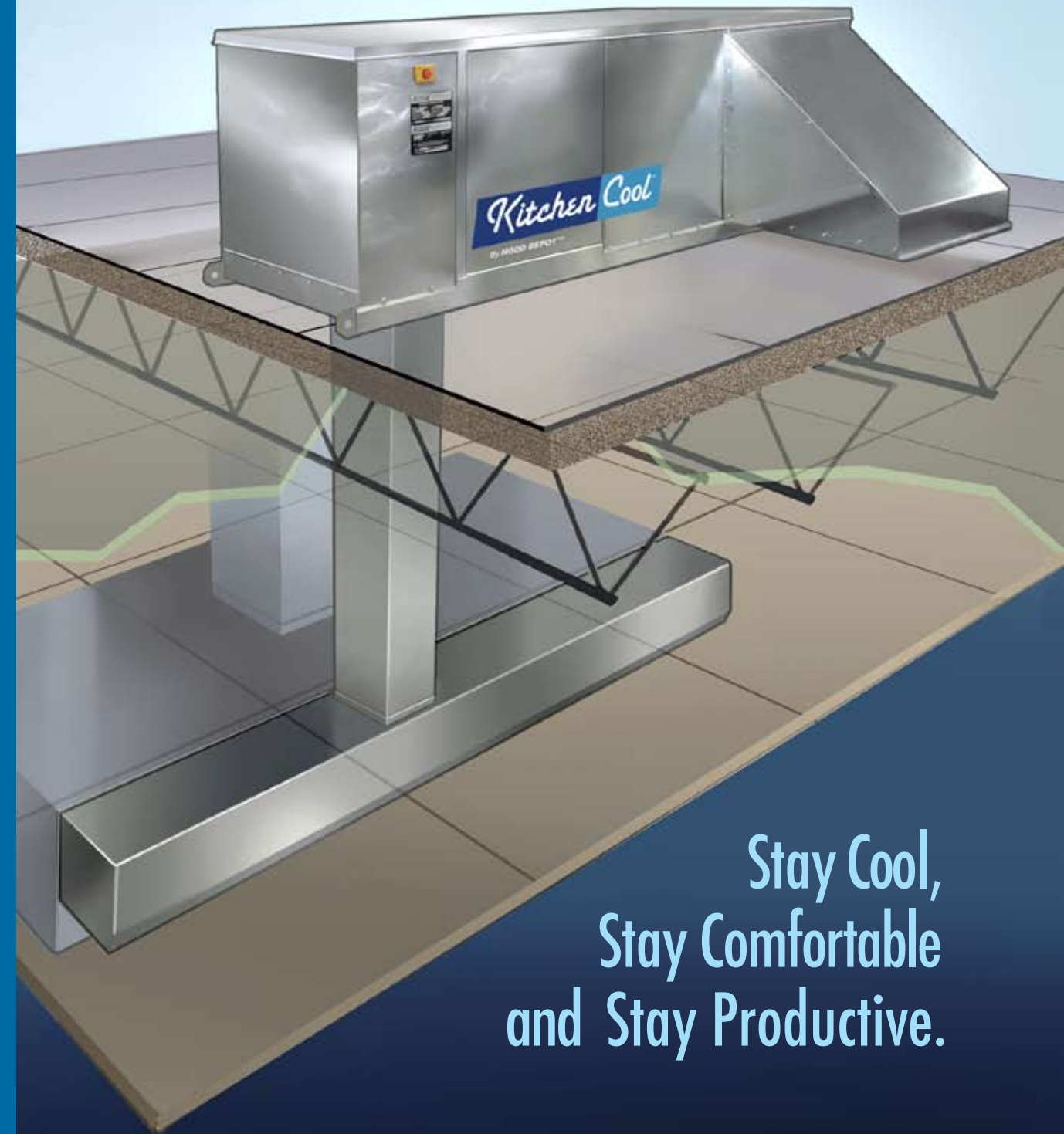
SUPPLY AIR CONDENSER

The condenser coil tubing is 1/2" or 5/8" copper tubing and rated at 600 PSIG and the condenser model/type is _____.

EXTRA MATERIALS

Hood Depot to furnish extra materials supplied below to match products installed, identified with labels describing contents, including _____ sets of MERV rated disposable filters for each unit and one set of type _____ fan belts.

AIR COMFORT BALANCE SYSTEM FOR TODAY'S KITCHEN TECHNOLOGY



**Stay Cool,
Stay Comfortable
and Stay Productive.**



Kitchen Cool™



**Your One-Stop Source for
Energy-Saving Ventilation**

NEW

Kitchen Cool™

PRE-COOLED MAKE-UP AIR

Cools the kitchen, increases productivity

Using only unconditioned air through kitchen hood plenums is often ineffective in providing a comfortable work environment and overworks your HVAC system. At the same time, fully conditioned make-up air is prohibitively expensive, with much of the conditioned air lost through the exhaust canopy. Factor in peak summer heat and you have a ventilation system that eats up your profit. By pre-cooling the make-up air to 75°-78°, the device's DX (Direct Expansion) coil unit provides greater staff comfort at a fraction of the typical cost of using 100% outside air.

- **Improved comfort for staff**
- **R410 green-friendly refrigerant**
- **Optimum MERV filtration range**
- **Liquid line debris & vapor filter**
- **Convenient design features**
- **Tailored to your specific kitchen**

Kitchen Cool's supply air unit can be supplied as an outdoor packaged unit or as a split system for indoor or outdoor. The unit includes integrated air supply fan, MERV-rated filtration range from 8-99 DOP and DX coil heat exchanger enclosed in a cabinet fitted to your supply air duct.

Kitchen Cool creates savings from improved work performance and reduced loss of costly conditioned air.

Seven sizes are available with unlimited coil selections tailored to your individual airflow requirements.

Improves working conditions significantly, reduces employee turnover

Unlike halide refrigerants, R410 does not deplete the ozone layer and contains no chlorine gas

MERV rated range of air filters from 8 to 99 DOP for impeccably clean air quality

Filters out debris and contaminants, prevents water vapor from entering the refrigerant

Easy-connect charge valves simplify maintenance; includes glass indicator for monitoring moisture

Starting with a choice of seven basic cabinets, units are customized to your exact requirements

"When it comes to the workplace, if you can't stand the heat...productivity suffers."

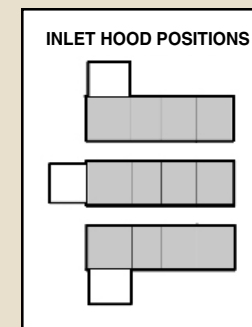
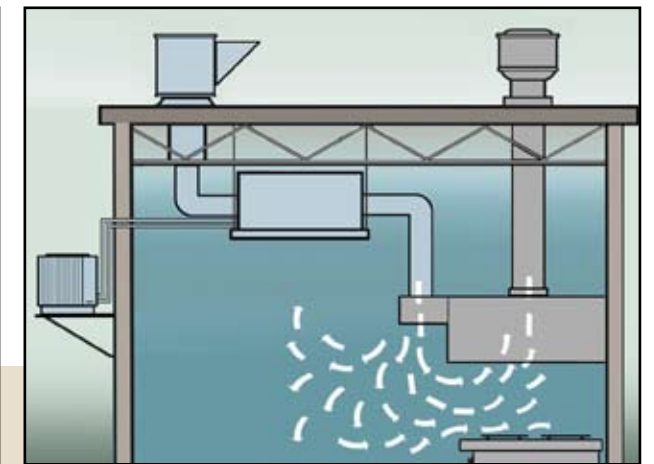
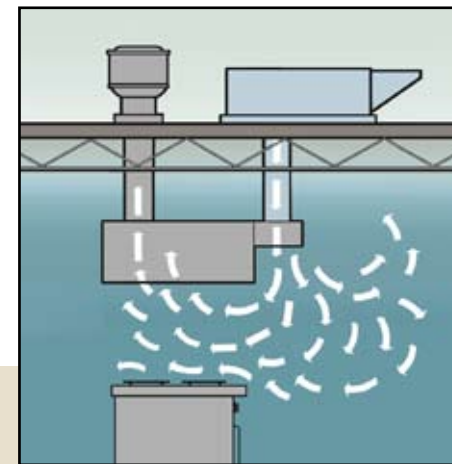


That's the conclusion of a CareerBuilder survey of 4,285 full-time U.S. workers that found 22 percent claiming a too-hot workplace makes it difficult to concentrate at work. In agreement is a Cornell study establishing a direct link between worker discomfort and productivity, with a performance difference sometimes over 27%.



Hood Depot International, Inc.

A significant enhancement to kitchens with A.C., a crucial difference to kitchens without!



Indoor, outdoor--with water-tight S/S it's built to last!

CONTROL PANEL



Control panel includes motor starter, control transformer, disconnect switch and distribution block.

FILTRATION MODULE



Several filtration versions are available depending on user's specification, in single or dual filtration system.

HEATING MODULE



Factory installed hot water coil in a pre-engineered housing, sized by application requirements.

COOLING MODULE



Pre-engineered direct expansion coil with an allowable discharge temperature ranging from 75° to 50° F.

BLOWER MODULE



The unit's discharge blower comes in eight different fan strengths and four different configurations.

Quality components and precise engineering bring welcomed, cost-effective comfort

Tested and approved compliant with electrical and other safety standards.



Makers of Energy-Wise Kitchen Ventilation Equipment: On-Demand Controls, APU Units and DX Air Supply