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
Fax 954 570-9865
www.hooddepot.net

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

Your One-Stop Source for
Energy-Saving Ventilation

Stay Cool, Stay Comfortable and Stay Productive.
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 75º-78º, the device’s DX (Direct Expansion) coil unit provides greater staff comfort at a fraction of the typical cost of using 100% outside air.

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.

- 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

“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%.

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

Hood Depot International, Inc.

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

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

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