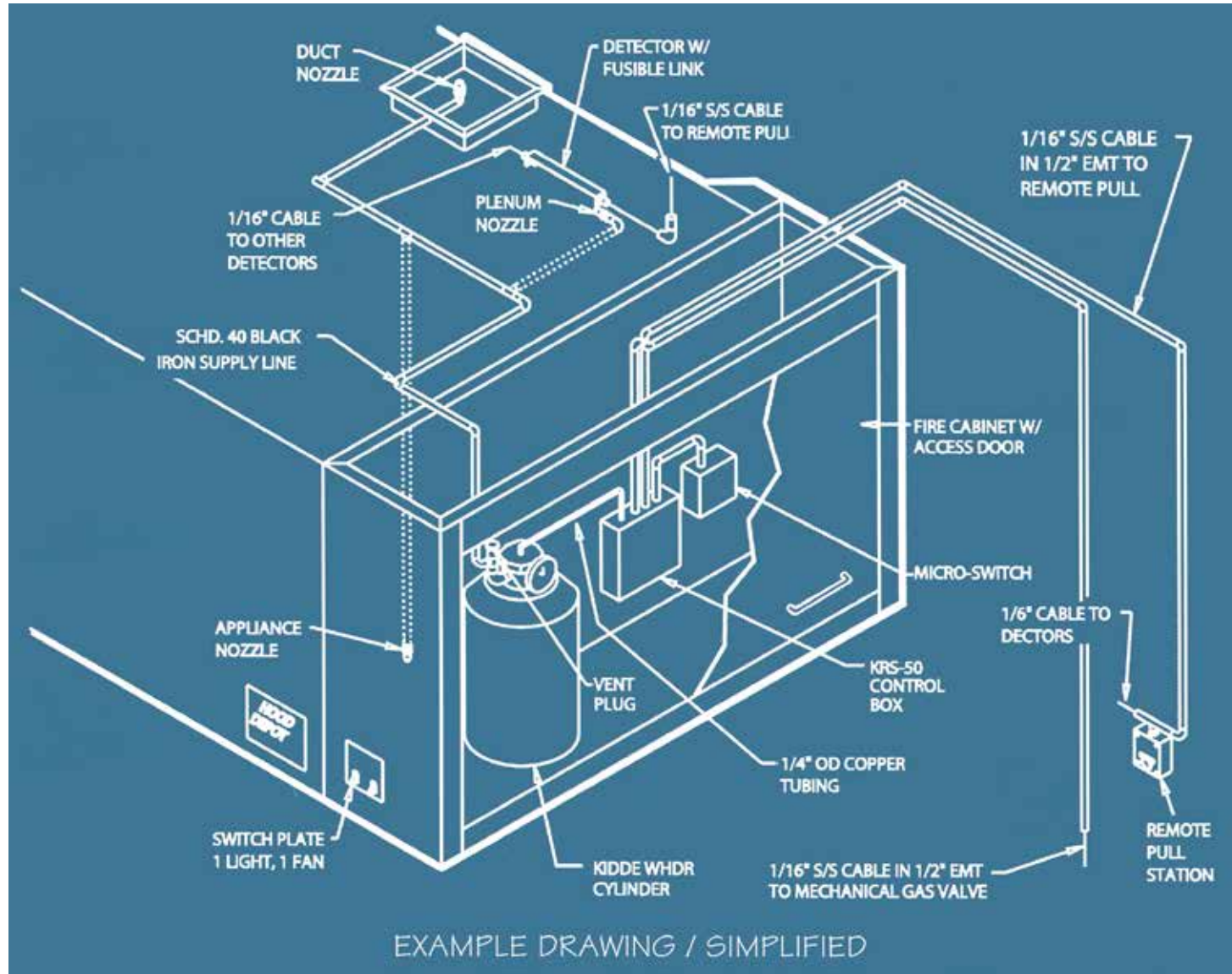


**P**roviding safety and design excellence from pre-construction to ongoing support



ARCHITECTS  
CONSULTANTS  
SPECIFIERS

**SPECIFICATION SHEETS**  
AND SHOP DRAWINGS TAILORED TO YOUR APPLICATION ARE AVAILABLE AT REQUEST



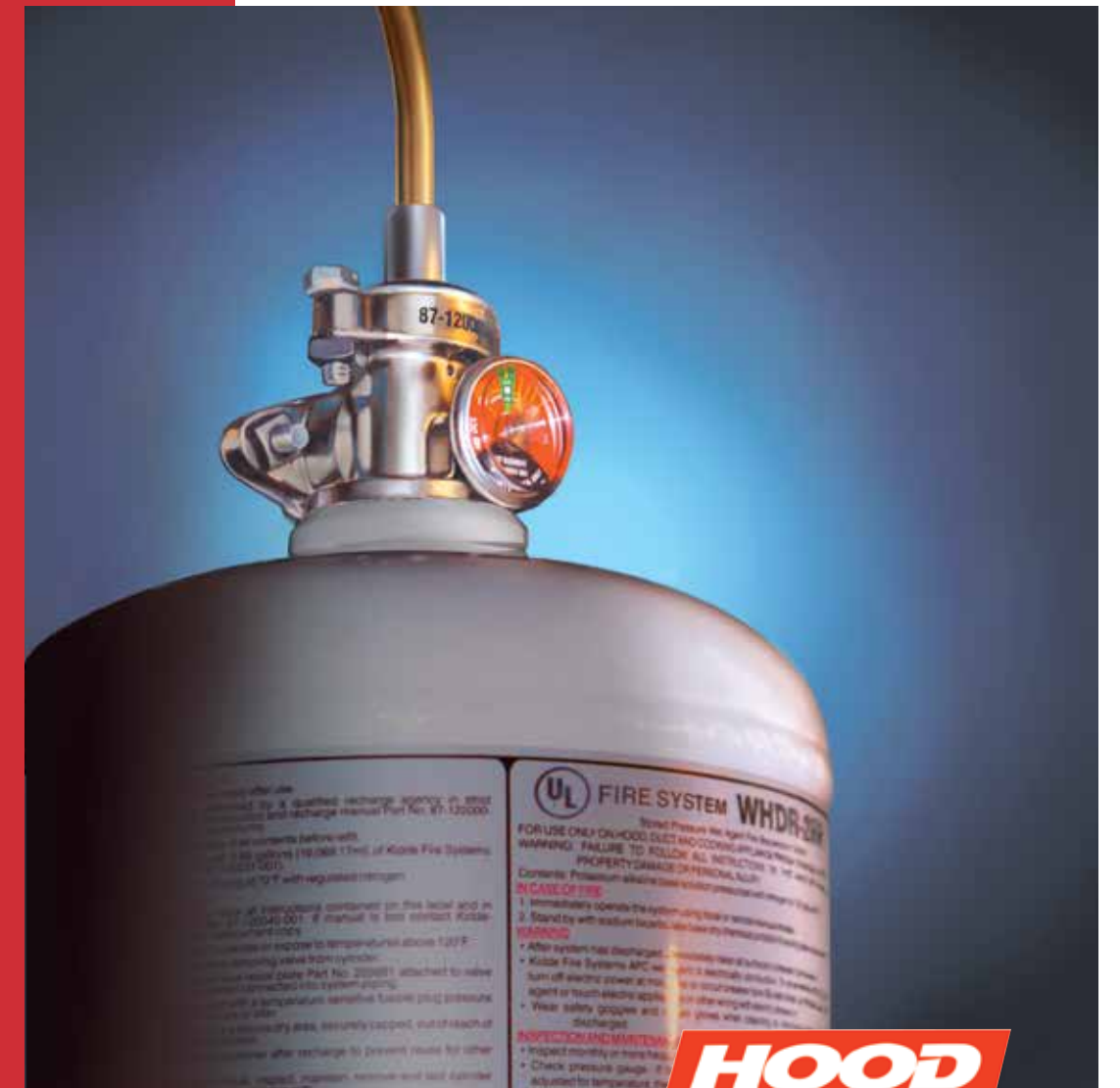
954 570-9860  
800 322-8730  
Fax 954 570-9865  
hooddepot.net

Kitchen Ventilation / Integrated Fire Suppression Systems  
710 South Powerline Road, Deerfield Beach, FL 33442

DISTRIBUTED BY



**I**ntegrated fire systems providing peace of mind...



with thirty-five years of **EXPERIENCE**



Over 7,500 Fire Suppression Projects completed nationwide, 1977-2012



# Factory engineered for safe, rapid performance --and unsurpassed reliability

*Factory Pre-piping is far superior to an ordinary add-on system*

## Fast, Accurate Engineering

Our suppression system is engineered for your individual kitchen and appliance requirements, not just for our hood. Our design standards and quality control assure impeccable system performance even in a worst-case fire situation.

## Save Time on site

Factory coordinated installation saves time -- and money. With less local contractor time on the job, contracting schedules are more easily matched for a successful completion date.

## No Punching/cutting

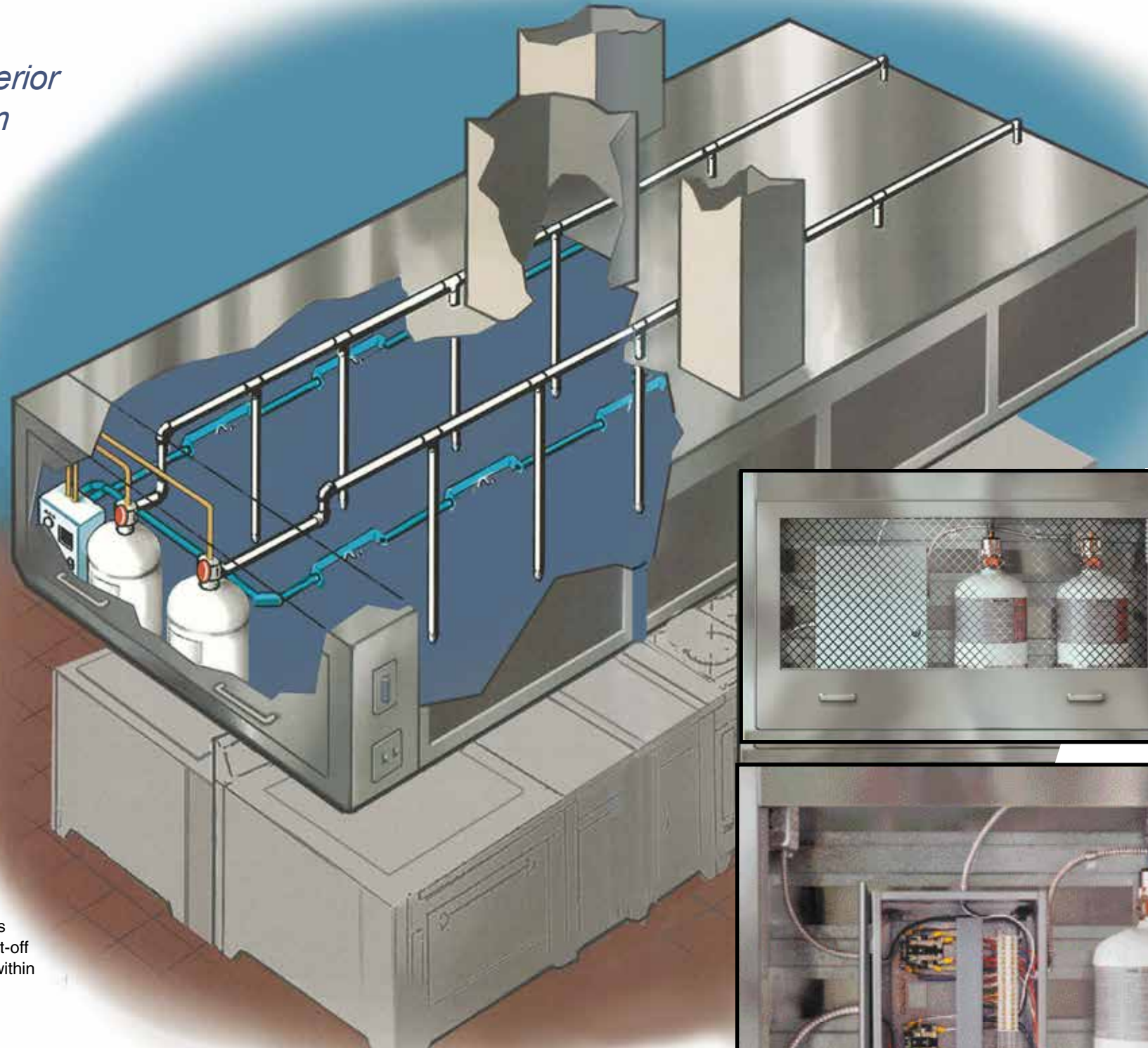
Our hoods arrive on site ready for installation with no sizing, cutting or pipe fitting required. All penetrations are made at the factory leaving no chance for inaccuracy by your local contractor.

## One-Source Responsibility

Hood Depot provides full consultation throughout the installation process --and factory backed support long after the kitchen is in use. Our guarantee is for the entire system, not to just one component.

## Integrated In-Hood or In-UDS

The fire system cabinet contains all system controls as well as the suppression agent bottles and automatic shut-off devices. The cabinet may be located in the hood end or within the plumbing pier in a UDS system.



**System Type** U.L. Listed, one or more cylinders and fuseable links according to application. Meets NFPA96 for extinguishment on cooking surfaces, within both hood plenum and duct opening

**Suppression Agent** UL78L3 type wet chemical solution suffocates and saponifies grease fire and grease vapor fires. Easily cleaned and meets ULC/ORD-1254.6

**Cylinders (Tanks)** U.L. Listed and DOT tested pressurized rechargeable steel bottles with U.L. Listed indicator gauges.

**Liquid Tight Fittings** All fittings are water-tight welded and tested for superior reliability. Chrome, top quality brass and stainless steel fittings used throughout.

**Detectors and Links** Factory installed, state-of-the-art U.L. Listed fuseable links are quality controlled heat tested for rapid and accurate fire response.

**Remote Pull Station** Manual (secondary) pull station for instant activation of system by hand may be located on the wall, on the hood or within the UDS control tower.

**Stainless Steel Cabinet** Factory integrated self-contained cabinet is constructed of 403 stainless and customized to your hood at time of manufacture.

**Field Check and Inspection-Ready** Our factory trained field personnel will assist on site and inspect the system prior to regulatory inspections for an on-time, kitchen start-up with no-surprises!



Meets or Exceeds:

NFPA 96



**Our Warranty**  
"The system will be free from defects in material or workmanship for a period of one year from original purchase date. Repair or parts replacement will be at the option of Hood Depot. Certain on-site installation and removal costs may not be covered under this warranty"

*Hood Depot's factory coordinated installation is guaranteed to meet or exceed code requirements*

*Call for a Hood Depot consultation, 1-800-322-8730*