



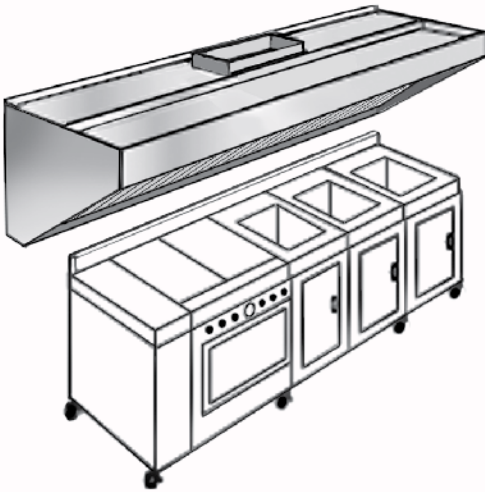
710 Powerline Road Suite H
Deerfield Beach, FL 33442
(954) 570-9860 (800) 322-8730 FAX (954) 570-9865
www.hooddepot.net

ITEM NO. _____

Low Wall Series

Low Wall Back Shelf Exhaust Canopy

Model LW



PRODUCT SPECIFICATIONS

Furnish Hood Depot's ventilator model LW (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.

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 LW Series models are high velocity, low 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. 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 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 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 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:

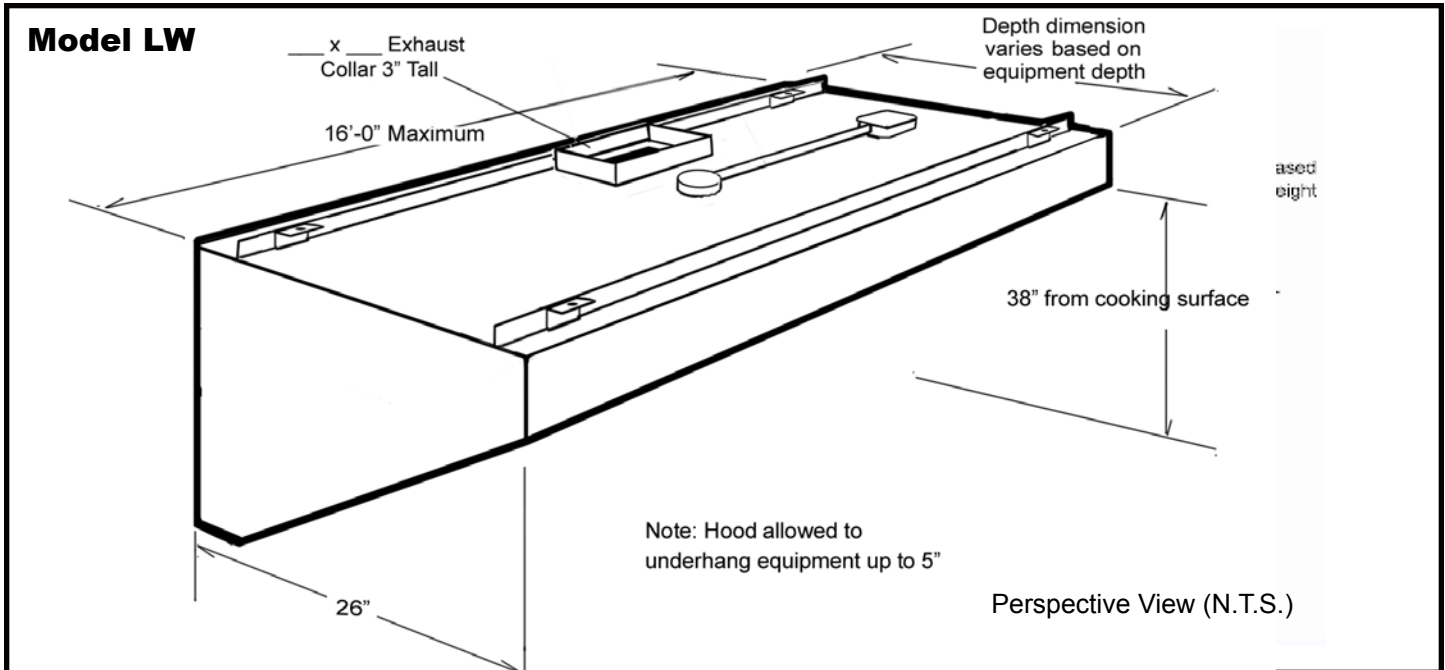
- Exhaust Fans, Supply Fans and rooftop units
- Fire protection systems
- Heat Recovery Units
- Reduced Throat (low air volume) Ventilators
- Utility Distribution Systems (UDS)
- Air Purification Systems
- Listed Control Panels
- Demand Ventilation
- ASTM 2519 High Efficiency Filters
- HEPA Intake Units
- 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 LW-2630 for hood size 26" deep x 30" high)



Model LW

Low Wall Backshelf High Velocity Exhaust Canopy



Engineering Data

EQUIPMENT TYPE:

LIGHT LOAD.....Steamers, ovens, kettles (under 20 Gals.), open burner ranges, griddles, electric fryers

MEDIUM LOAD.....Kettles (under 60 Gals.), hot top ranges, woks, upright broilers, gas fryers

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 LW.....0.75 W.G. at the duct collar

Canopy Hanging Weights

Hood Depth 26" 29" (Other depths available)

Wgt. per lin. ft. (LBS) 50 55

Airflow Data

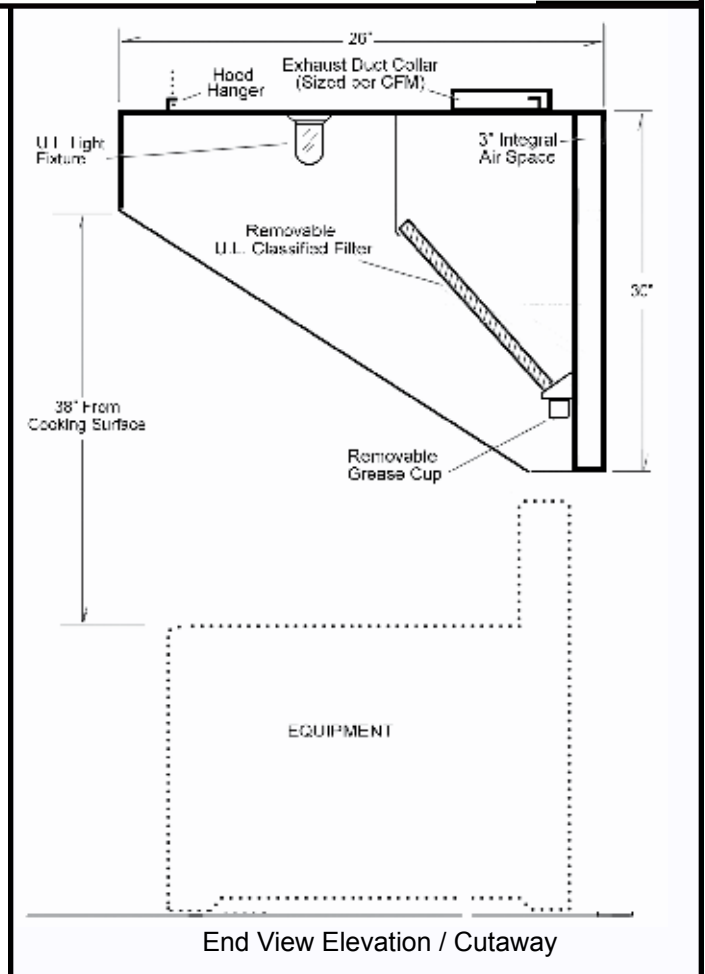
U.L. Listed for 250CFM / L.F. Contact factory for design criteria for specific appliance line layout designed for more CFM / L.F. (if equipment includes ranges fryers or griddles).

Sizes Available

Canopies available in widths of 26" and 29". Height is 30". 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.

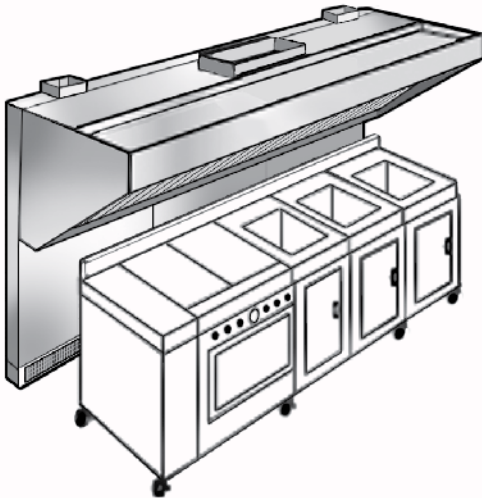




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ITEM NO. _____

Low Wall Series Low Wall Back Shelf Exhaust Canopy with
Rear Supply Plenum **Model LWB**



PRODUCT SPECIFICATIONS

Furnish Hood Depot's ventilator model LWB (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.

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 LWB Series models are medium 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. 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 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 when possible and located away from air intakes
- Supply fans 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

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:

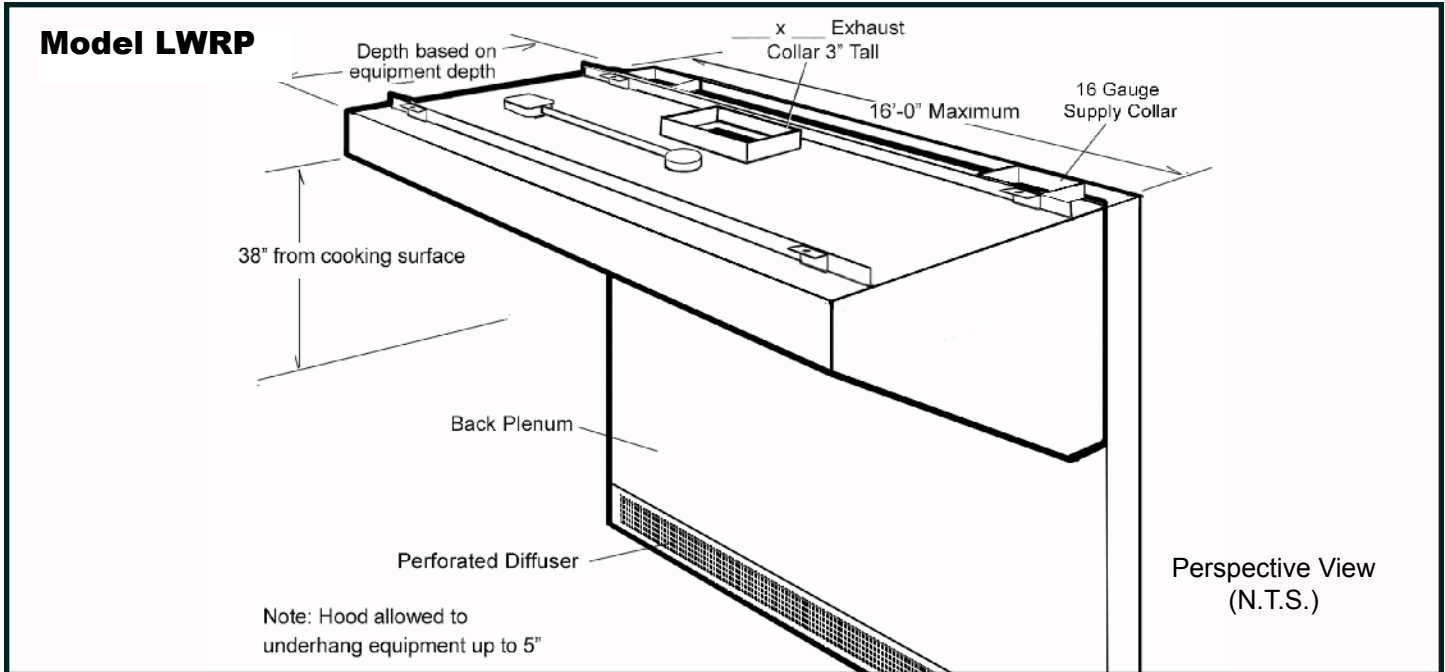
- Exhaust Fans, Supply Fans and rooftop units
- Fire protection systems
- Heat Recovery Units
- Reduced Throat (low air volume) Ventilators
- Utility Distribution Systems (UDS)
- Air Purification Systems
- Listed Control Panels
- Demand Ventilation
- ASTM 2519 High Efficiency Filters
- HEPA Intake Units
- 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 SWLV-6024 for hood size 60" deep x 24" high)



Model LWB

Low Wall Style Back Shelf Exhaust Canopy with Rear Supply Air Plenum



Engineering Data

EQUIPMENT TYPE:

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

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

Electrical

An optional Hood Depot Control Panel can be provided for each exhaust fan. A contactor or meter 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 LWB.....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)	50	55	65	70	

Airflow Data

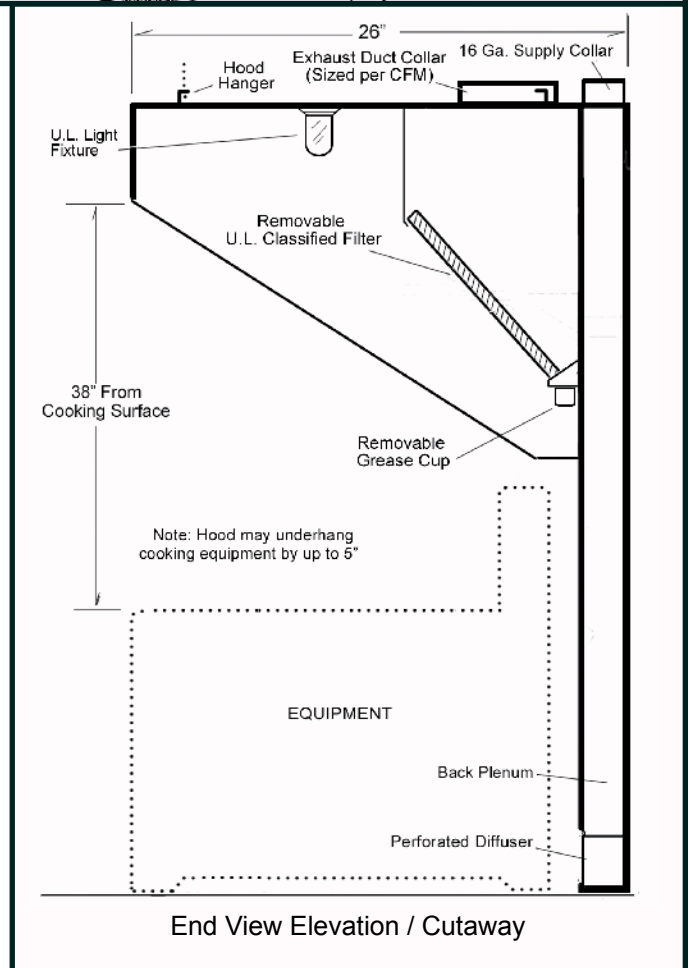
Light & Medium duty: Cooking surfaces to 400" = 250 cfm / lf. Heavy duty: Cooking surfaces to 850" = 280 cfm / lf. CFM criteria can vary and a higher cfm/lf is sometimes factory advised; contact us for airflow recommendation for your specific appliances

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.

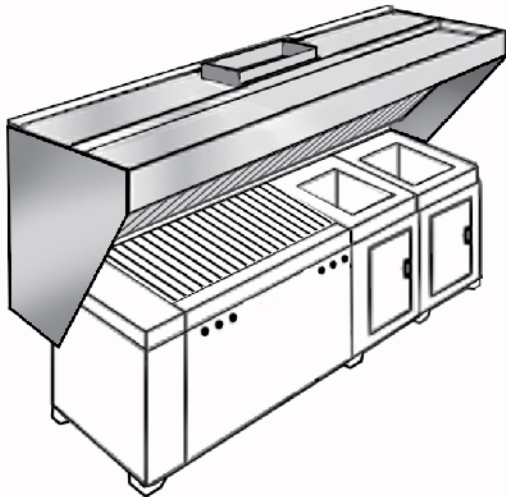




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ITEM NO. _____

Low Wall Series Low Wall Back Shelf Air Heavy Duty
Exhaust Canopy **Model LWZ**



PRODUCT SPECIFICATIONS

Furnish Hood Depot's ventilator model LWZ (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.

APPLICATION

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

DESCRIPTION

These LWZ Series models are for medium/high velocity wall-mounted backshelf 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. 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 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 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:

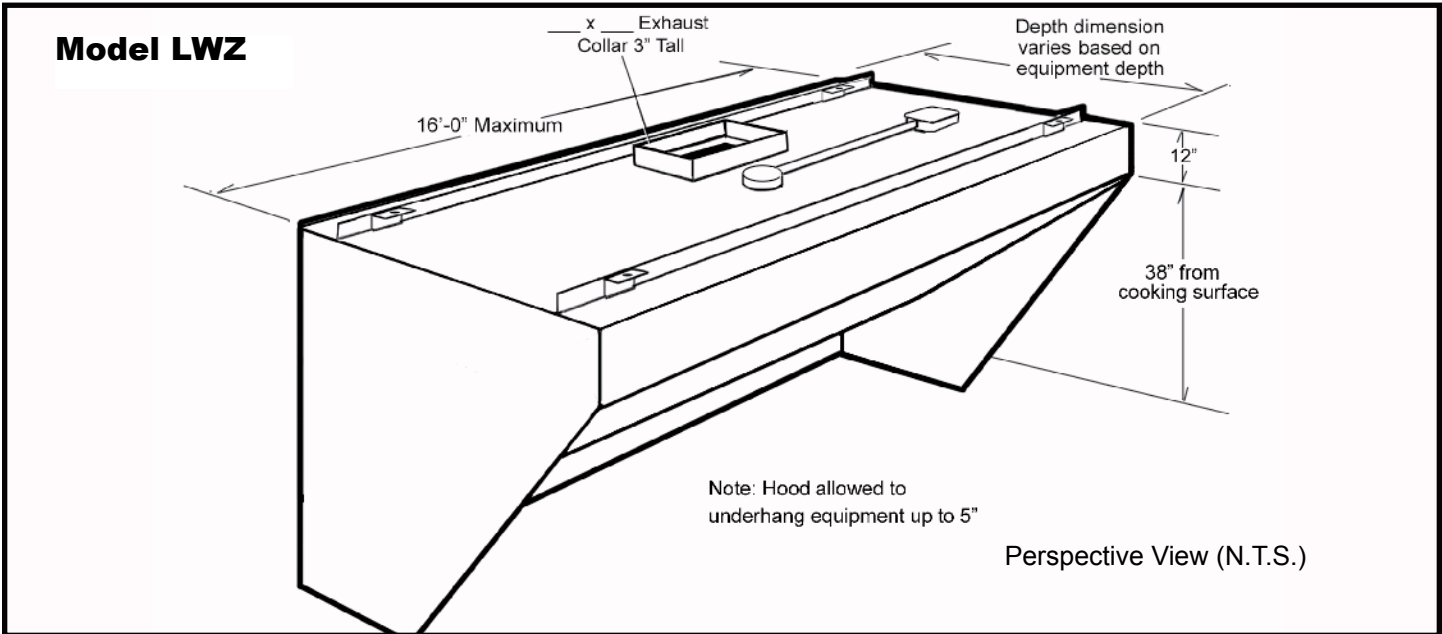
- Exhaust Fans, Supply Fans and rooftop units
- Fire protection systems
- Heat Recovery Units
- Reduced Throat (low air volume) Ventilators
- Utility Distribution Systems (UDS)
- Air Purification Systems
- Listed Control Panels
- Demand Ventilation
- ASTM 2519 High Efficiency Filters
- HEPA Intake Units
- 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 LWZ-34 for hood size 34" deep)



Model LWZ

Low Wall Style Back Shelf Heavy Duty 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 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 LWZ.....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" = 171 cfm /lf. Heavy duty: Cooking surfaces to 600" = 309 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 26", 29", 32" and 34". Custom widths 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.

