



**CADDY CORPORATION**

Food Service Equipment

Air Systems

# Commercial Kitchen Exhaust Systems

Model CH

Condensate Style

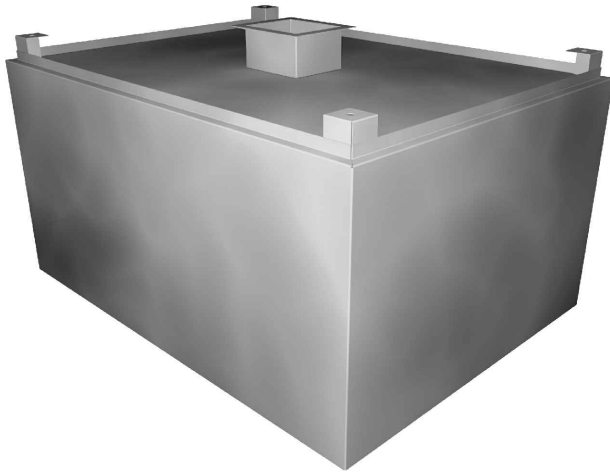
# CADDY Air Systems

## Model CH-C-W Condensate Ventilator

ITEM NO:

PROJECT:

LOCATION:



### General Specifications

Furnish CADDY **AirSystems** Exhaust Hood Model **CH-C-W** as shown on the plans and as described in the following specifications.

### General

Condensate hood shall be constructed of 18 gauge type 300 series stainless steel with all exposed surfaces a number 4 finish. Hood shall be equipped with a sliding damper assembly located at the exhaust duct collar. Hood to be standard equipped with a full perimeter gutter with 1/2" stainless steel drain coupling and 2" high exhaust duct collar. Exhaust volume, duct collar size and static pressure drop shall be as indicated on the plans. Hood to meet all requirements of NSF Standard Number 2.

### Description

The CADDY **AirSystems** Model "CH" Condensate Hood is a Type II hood designed to extract moisture from the airstream. This style of ventilator is typically mounted over dishwashers, potwashers, steam tables, bain maries, etc. The hood is fabricated of 18 gauge type 304 stainless steel throughout, with a No. 4 finish.

These units are available in lengths of up to 14'-0" long in a single section.

The exhaust volume required to properly ventilate the steam generated under this hood varies as a function of the steam equipment located beneath the hood. Therefore, the CH-C-I Series is available in three standard air volumes:

150 CFM per lineal ft. for light duty application @ 0.25" S.P.

250 CFM per lineal ft. for medium duty application @ 0.30" S.P.

300 CFM per lineal ft. for heavy duty application @ 0.40" S.P.

Specify the desired air volume per lineal ft.

The CADDY **AirSystems** Model "CH-C-W" Condensate Hood is available for other special applications. Consult with factory.

### Features

- All Stainless Steel Construction
- Full Perimeter Gutter With Drain
- Sliding Damper
- Built In Accordance With NSF Standard No. 2
- Light Fixtures (Optional)
- Make-up Air (Optional)

### Optional Equipment

- To include 100 Watt incandescent light fixtures
- To include 150 Watt recessed incandescent light fixtures
- To include 80 Watt double tube recessed fluorescent light fixtures
- To include balancing damper
- To include make make-up air plenum (Consult factory for options)

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internet: www.caddycorp.com



**MODEL:**

CH-C-W -  -  -

ADD THE OVERALL LENGTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

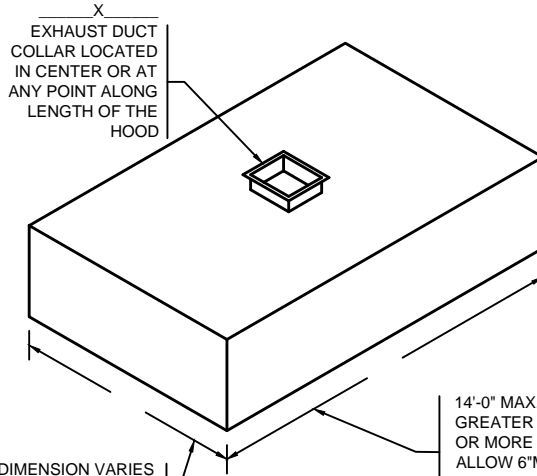
DAMPER TYPE  
ND - NO DAMPER  
SD - SLIDING DAMPER

ADD THE OVERALL WIDTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

STANDARD LIGHT FIXTURES  
 100 WATT INCANDESCENT  
 RECESSED INCANDESCENT  
 RECESSED FLUORESCENT  
 (IF RECESSED FLUORESCENT SPECIFY SIZE)

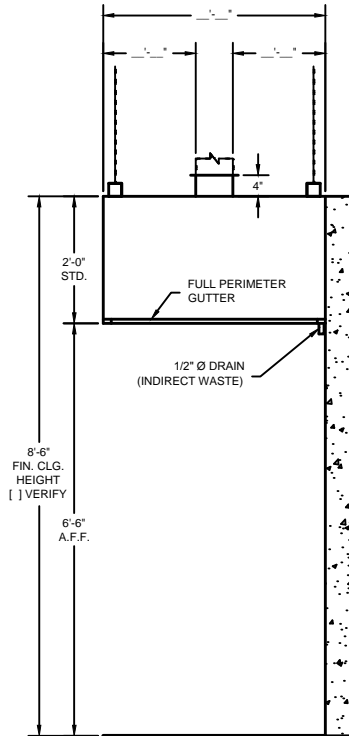
CONSULT FACTORY FOR NON-STANDARD HEIGHTS

ITEM # \_\_\_\_\_  
 EST. WEIGHT \_\_\_\_\_  
 LENGTH \_\_\_\_\_  
 WIDTH \_\_\_\_\_  
 HEIGHT \_\_\_\_\_  
 EXHAUST-CFM \_\_\_\_\_  
 DUCT SIZE \_\_\_\_\_  
 S.P. \_\_\_\_\_



14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END.

DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG



**SECTION Z-Z**

DRAWINGS NOT TO SCALE

**ENGINEERING DATA**

**Ventilator Length**

Maximum ventilator length in a single section is 14'-0". For lengths greater than 14'-0", join two or more sections. Verify access conditions into building and kitchen space prior to length selection.

**Ventilator Hanging Weight**

Wt./ lineal ft.      Lbs.      55

**NOTE:** Refer to **CADDY AirSystems**

Master Engineering Data Sheet in engineering data section for determining light, medium, and heavy duty cooking equipment, C.F.M. requirements (exhaust and supply), duct collar sizes and static pressure requirements.

**Electrical Requirements**

None

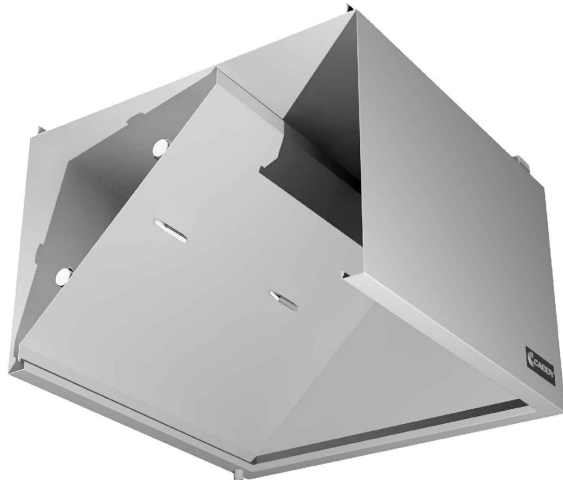
**Mechanical Requirements**

The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY AirSystems**

Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.



## Model CH-C-W-B Condensate Ventilator



### General Specifications

Furnish CADDY *AirSystems* Exhaust Hood Model **CH-C-W-B** as shown on the plans and as described in the following specifications.

### General

Condensate hood shall be constructed of 18 gauge type 304, number 4 finish and contain full length condensate baffles for condensing and extracting moisture from the airstream. Baffles are designed to remove steam effectively along the entire length of the hood. Hood to be standard equipped with a full perimeter gutter with 1/2" stainless steel drain coupling and 2" high exhaust duct collar. Exhaust volume, duct collar size and static pressure drop shall be as indicated on the plans. Hood to meet all requirements of NSF Standard Number 2.

### Optional Equipment

- To include 100 Watt incandescent light fixtures
- To include 150 Watt recessed incandescent light fixtures
- To include 80 Watt double tube recessed fluorescent light fixtures
- To include balancing damper
- To include make-up air plenum (Consult factory for options)

### Description

The CADDY *AirSystems* Model "CH" Condensate Hood is a Type II hood designed to condense and extract moisture from the airstream. This style of ventilator is typically mounted over dishwashers, potwashers, steam tables, bain maries, etc. The hood is fabricated of 18 gauge type 304 stainless steel throughout, with a No. 4 finish.

These units are available in lengths of up to 14'-0" long in a single section.

The exhaust volume required to properly ventilate the steam generated under this hood varies as a function of the steam equipment located beneath the hood. Therefore, the CH-C-I-B Series is available in three standard air volumes:

150 CFM per lineal ft. for light duty application @ 0.25"

S.P.

250 CFM per lineal ft. for medium duty application @ 0.30"

S.P.

300 CFM per lineal ft. for heavy duty application @ 0.40"

S.P.

Specify the desired air volume per lineal ft.

The condensing baffles run the full length of the hood and are designed to form high velocity inlet slots. Full-length high velocity inlet slots provide exceptional steam removal performance over the entire length of the hood.

The CADDY *AirSystems* Model "CH-C-W-B" Condensate Hood is available for other special applications. Consult with factory.

### Features

- All Stainless Steel Construction
- Full Perimeter Gutter With Drain
- Full length Removable Condensate Baffles
- Built In Accordance With NSF Standard No. 2
- Light Fixtures (Optional)
- Sliding Damper (Optional)
- Make-up Air (Optional)



**MODEL:**

CH-C-W-B -  -  -

ADD THE OVERALL LENGTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

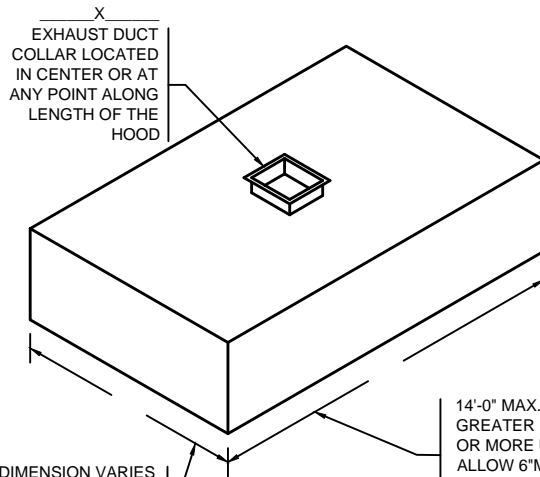
DAMPER TYPE  
ND - NO DAMPER  
SD - SLIDING DAMPER

ADD THE OVERALL WIDTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

STANDARD LIGHT FIXTURES  
 100 WATT INCANDESCENT  
 RECESSED INCANDESCENT  
 RECESSED FLUORESCENT  
 (IF RECESSED FLUORESCENT SPECIFY SIZE)

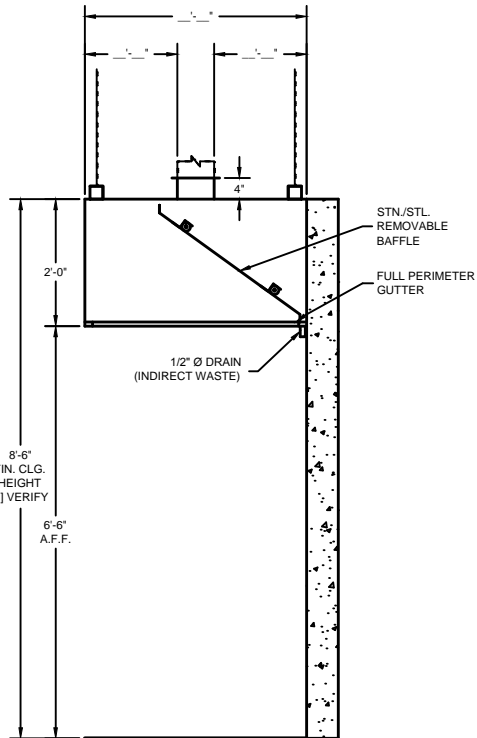
CONSULT FACTORY FOR NON-STANDARD HEIGHTS

ITEM # \_\_\_\_\_  
 EST. WEIGHT \_\_\_\_\_  
 LENGTH \_\_\_\_\_  
 WIDTH \_\_\_\_\_  
 HEIGHT \_\_\_\_\_  
 EXHAUST-CFM \_\_\_\_\_  
 DUCT SIZE \_\_\_\_\_  
 S.P. \_\_\_\_\_



DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END.



SECTION Z-Z

DRAWINGS NOT TO SCALE

**ENGINEERING DATA**

**Ventilator Length**

Maximum ventilator length in a single section is 14'-0". For lengths greater than 14'-0", join two or more sections. Verify access conditions into building and kitchen space prior to length selection.

**Ventilator Hanging Weight**

Wt./ lineal ft.      Lbs.      55

**NOTE:** Refer to **CADDY AirSystems**

Master Engineering Data Sheet in engineering data section for determining light, medium, and heavy duty cooking equipment, C.F.M. requirements (exhaust and supply), duct collar sizes and static pressure requirements.

**Electrical Requirements**

None

**Mechanical Requirements**

The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY AirSystems**

Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

