



**CADDY CORPORATION**

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Food Service Equipment

Air Systems

# Commercial Kitchen Exhaust Systems

Model PB

Baffle Filter Style



**CADDY CORPORATION**

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Food Service Equipment

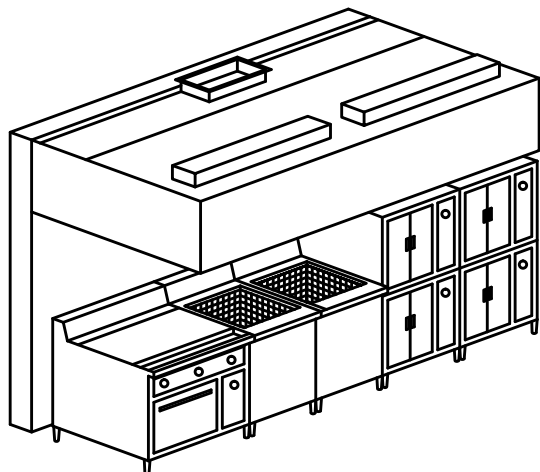
Air Systems

# Commercial Kitchen Exhaust Systems

Model PB

Wall Mount Style

## Model PB-C-W Dry Filter Ventilator



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Application

Wall mounted exhaust only canopy style for use over all types of cooking equipment.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.



MODEL:

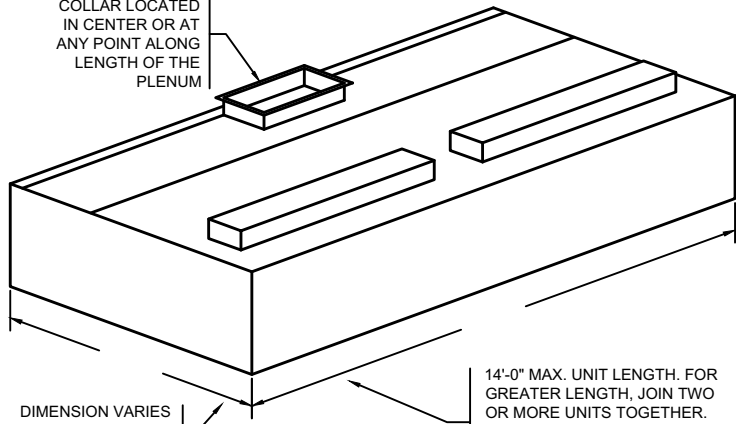
PB-C-W -  -  -

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

DAMPER TYPE  
 ND - NO DAMPER  
 FL - FUSIBLE LINK  
 T - THERMOSTAT

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

X  
 EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM



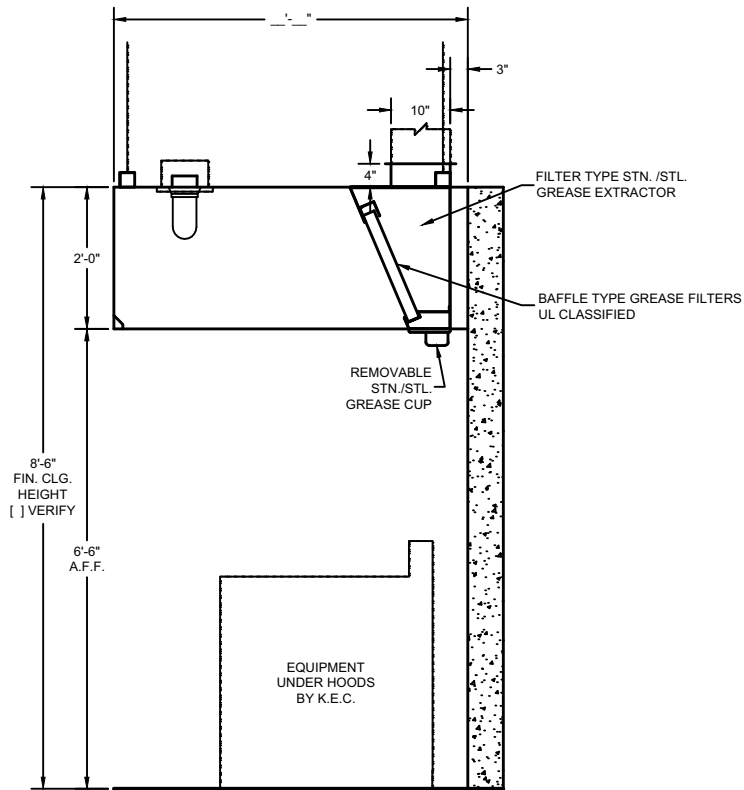
14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

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

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
 12" MIN. FRONT OVERHANG  
 6" MIN. SIDE OVERHANG (12" MIN. SIDE OVERHANG FOR CHARBROILER)

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



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.	75
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#### 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

Light fixtures to be powered by a 120/1/60 circuit.

#### 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.

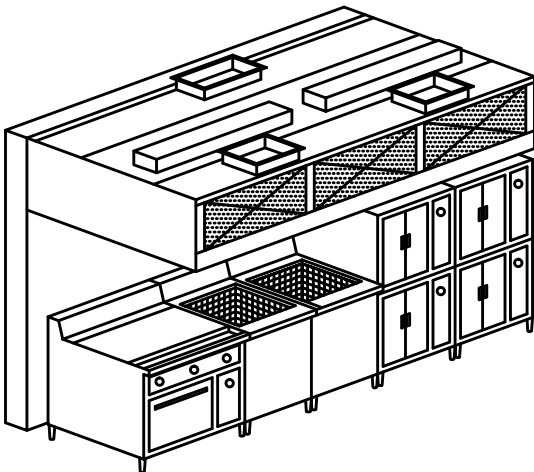


## Model PB-C-W-PA Dry Filter Ventilator

ITEM NO:

PROJECT:

LOCATION:



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Make-Up Air (Front Face Discharge)

Ventilator shall have 40% open stainless steel perforated screens along front face for discharge of tempered make-up air. Supply volume is 80% or designed to the desired air balance.

### Application

Wall mounted exhaust only canopy style for use over all types of cooking equipment.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.



MODEL:

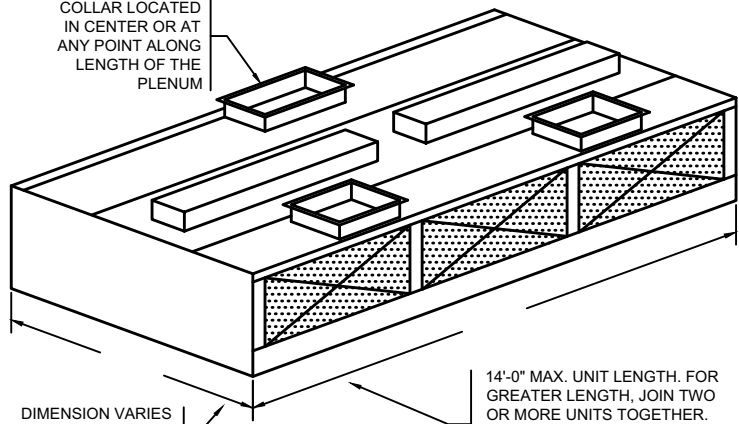
PB-C-W-PA---

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

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

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

X  
EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM



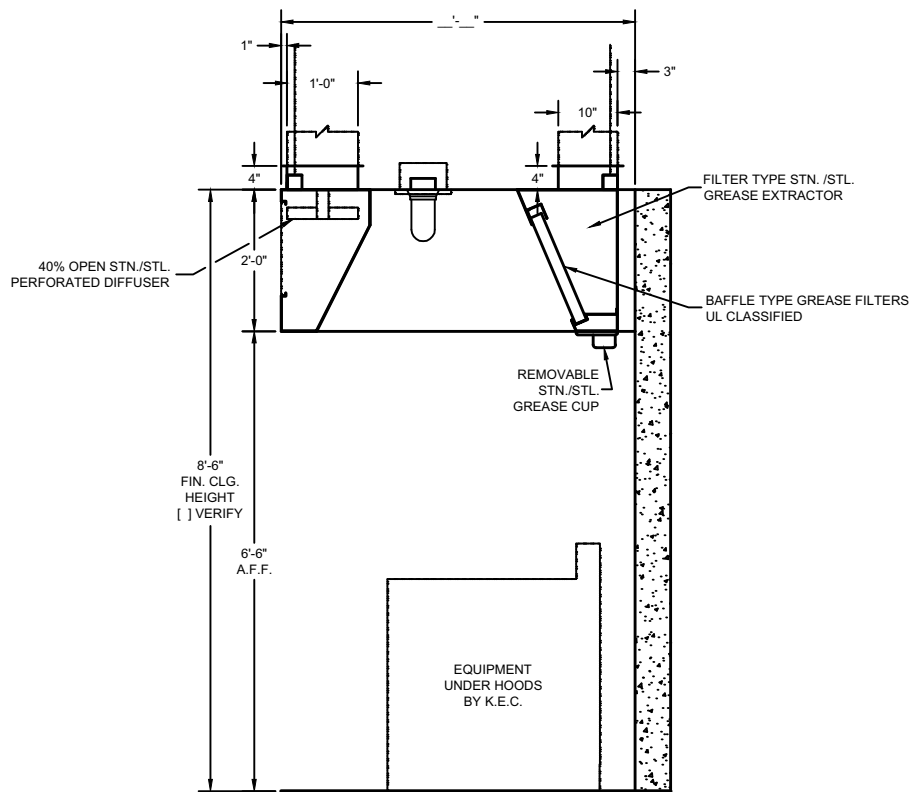
14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

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

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
 12" MIN. FRONT OVERHANG  
 6" MIN. SIDE OVERHANG  
 (12" MIN. SIDE OVERHANG FOR CHARBROILER)

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



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.	90
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**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

Light fixtures to be powered by a 120/1/60 circuit.

#### 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.

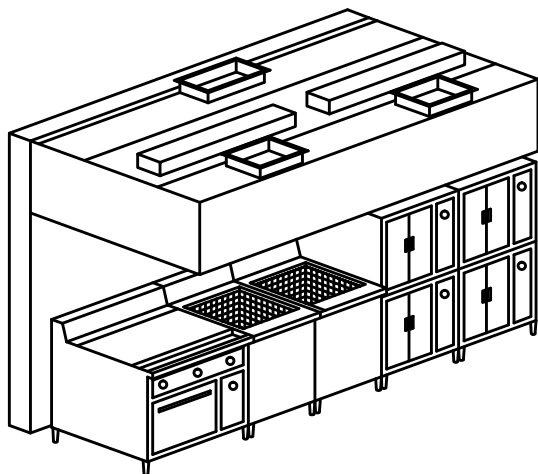


## Model PB-C-W-ASI Dry Filter Ventilator

ITEM NO:

PROJECT:

LOCATION:



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Make-Up Air (Internal Discharge)

Ventilator shall have a fully insulated supply plenum with duct collar/fire damper assemblies and air registers internally mounted for discharging untempered make-up air directly into canopy of ventilator. The amount of make-up air supplied through this design is directly related to the type of cooking equipment located beneath the hood. The percentage of supply air distributed will vary as a function of the thermal currents generated by each individual appliance. When specifying this style, consult factory for specific supply volumes. This air may be untempered in most areas, depending upon climatic conditions and the type of cooking equipment.

### Application

Wall mounted canopy style for use over all types of cooking equipment where integral make-up air is required.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.

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internet: www.caddycorp.com



MODEL:

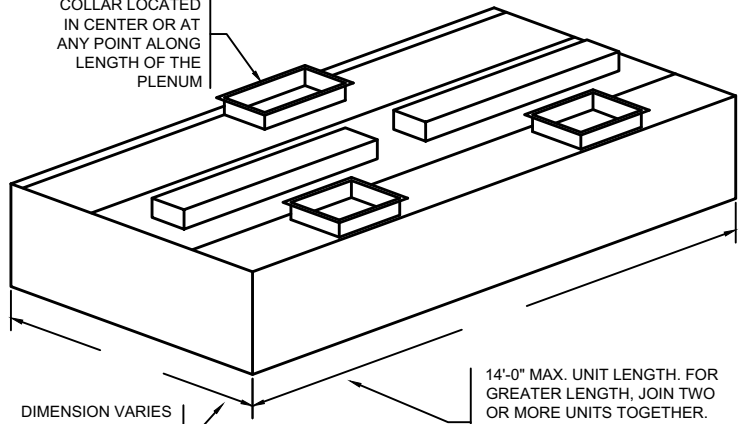
PB-C-W-ASI-  -  -

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

DAMPER TYPE  
 ND - NO DAMPER  
 FL - FUSIBLE LINK  
 T - THERMOSTAT

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

X  
 EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM



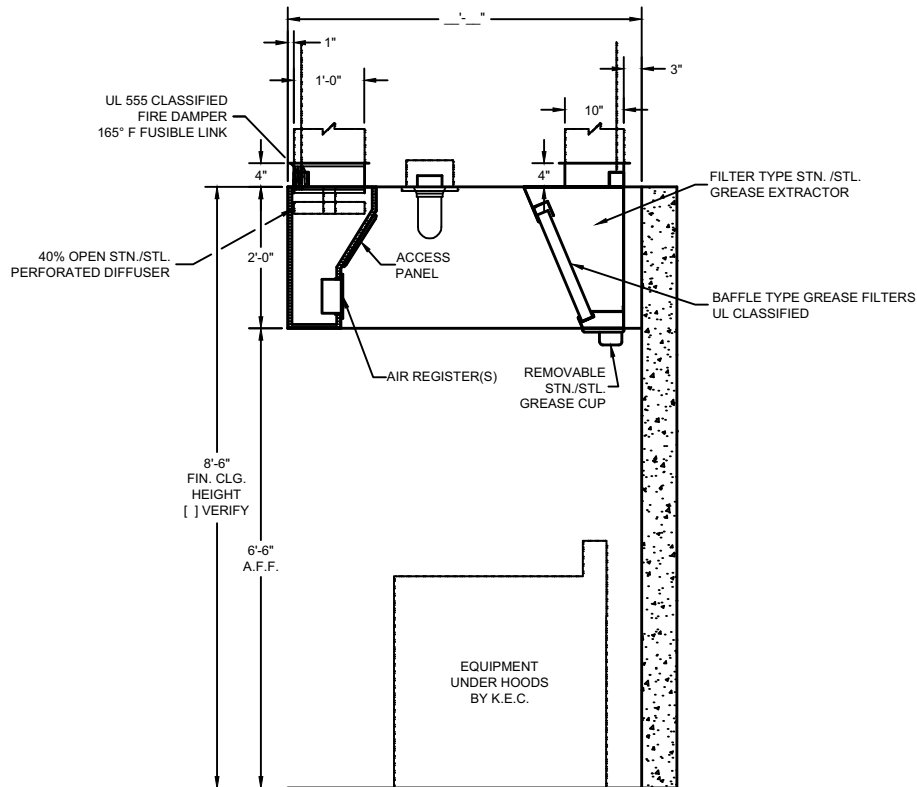
14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

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

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
 22" MIN. FRONT OVERHANG  
 6" MIN. SIDE OVERHANG  
 (12" MIN. SIDE OVERHANG FOR CHARBROILER)

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



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.	90
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#### 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

Light fixtures to be powered by a 120/1/60 circuit.

#### Mechanical Requirements

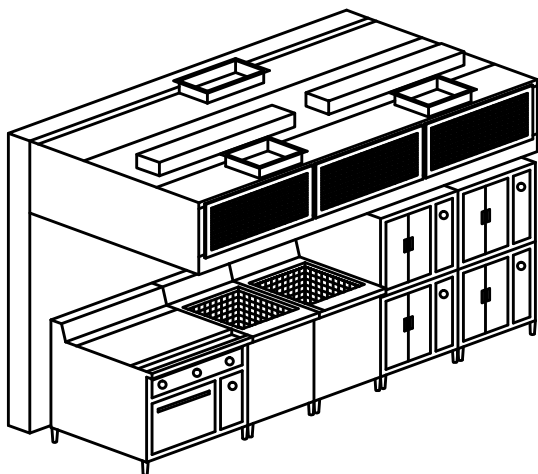
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY AirSystems**

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





## Model PB-C-W-AA Dry Filter Ventilator



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Make-Up Air (Front Face Discharge)

Ventilator shall have 40% open stainless steel perforated screens along front face for discharge of tempered make-up air. Supply volume is 80% or designed to the desired air balance.

### Application

Wall mounted canopy style for use over all types of cooking equipment where integral make-up air is required.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.



MODEL:

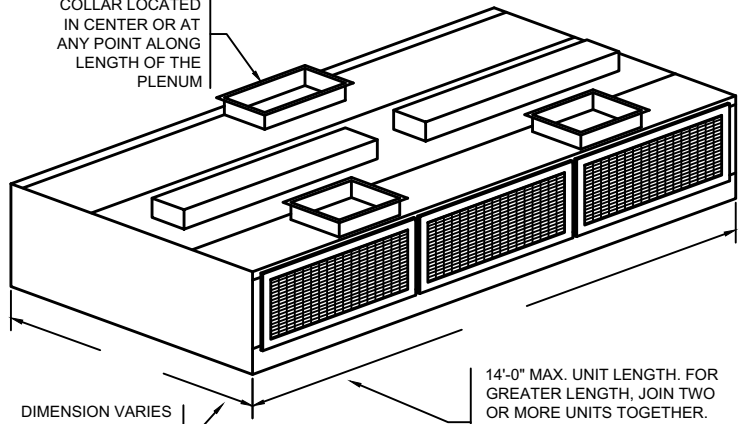
PB-C-W-AA---

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

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

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

X  
EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM



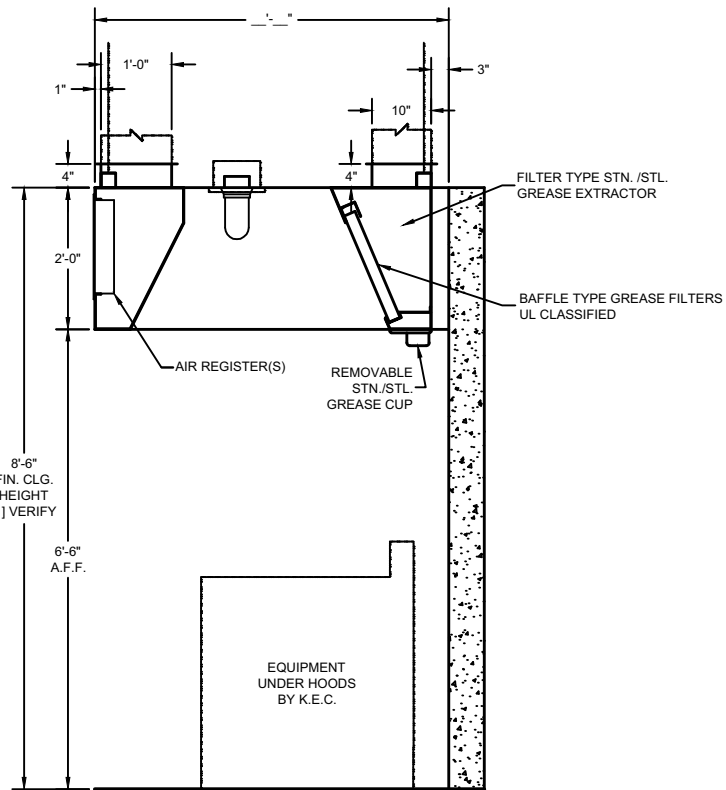
14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

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

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
 12" MIN. FRONT OVERHANG  
 6" MIN. SIDE OVERHANG  
 (12" MIN. SIDE OVERHANG FOR CHARBROILER)

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



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.	90
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#### 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

Light fixtures to be powered by a 120/1/60 circuit.

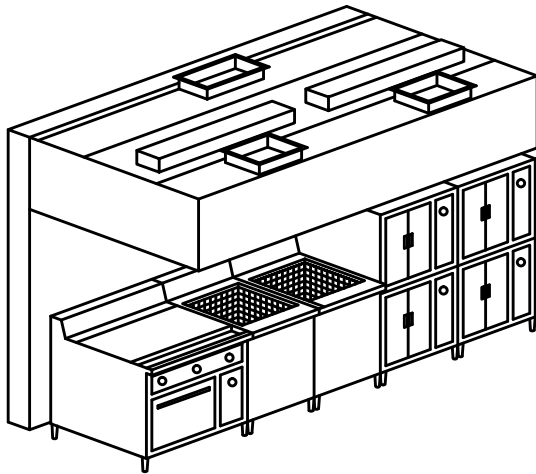
#### Mechanical Requirements

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 PB-C-W-ASII Dry Filter Ventilator



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Make-Up Air (Perimeter Down Discharge)

Ventilator shall have air registers along perimeter for down discharge of tempered make-up. Supply volume is 80% or designed to the desired air balance.

### Application

Wall mounted canopy style for use over all types of cooking equipment where integral make-up air is required.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.



MODEL:

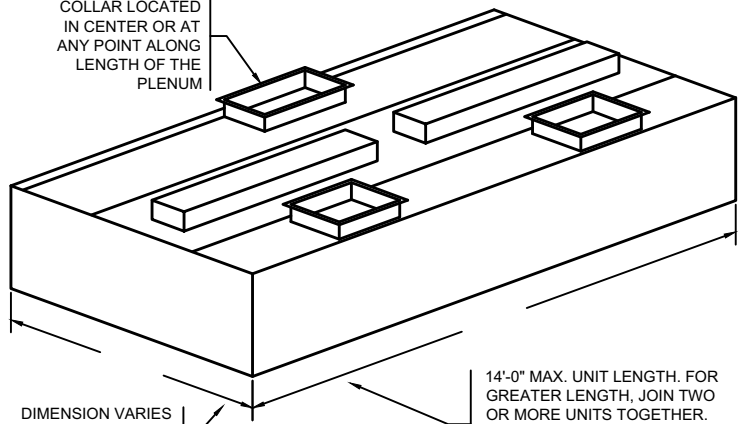
PB-C-W-ASII---

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

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

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

X  
EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM



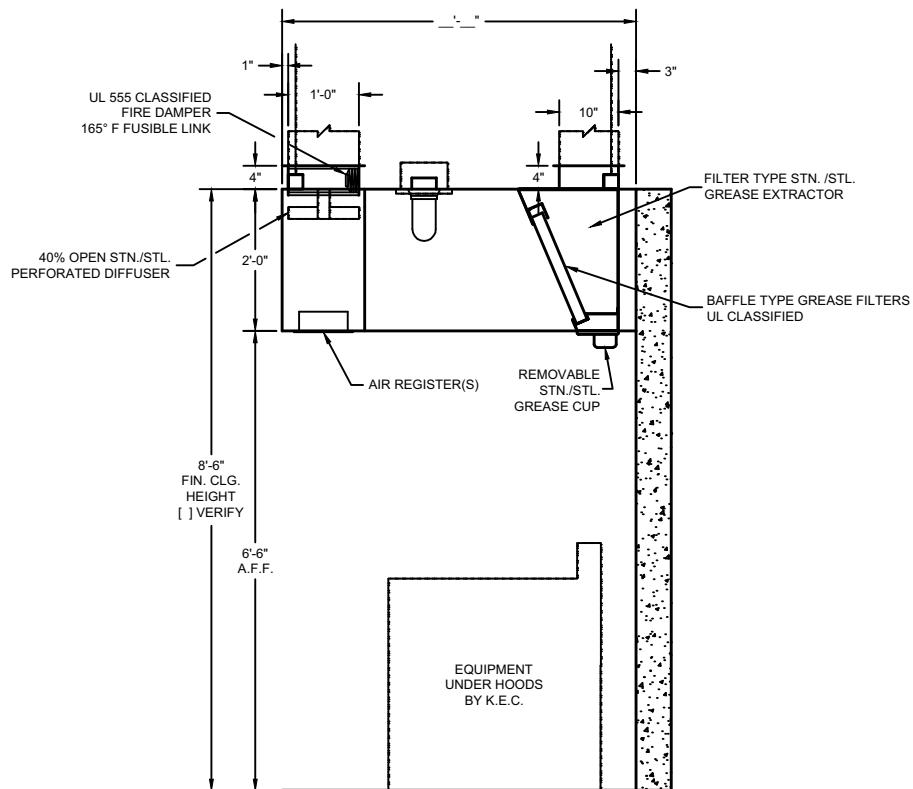
14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

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

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
22" MIN. FRONT OVERHANG  
6" MIN. SIDE OVERHANG  
(12" MIN. SIDE OVERHANG FOR CHARBROILER)

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



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.	90
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#### 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

Light fixtures to be powered by a 120/1/60 circuit.

#### Mechanical Requirements

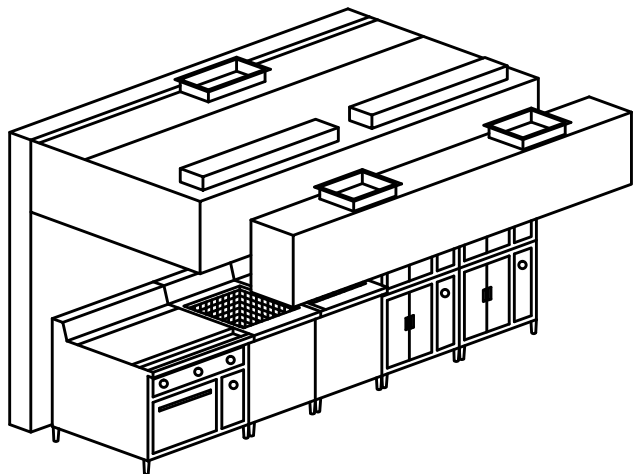
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY AirSystems**

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



## Model PB-C-W

Dry Filter Ventilator - With Ceiling Supply Plenum



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY **AirSystems** Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Make-Up Air (Perimeter Down Discharge)

Ventilator shall have air registers along perimeter for down discharge of tempered make-up. Supply volume is 80% or designed to the desired air balance.

### Application

Wall mounted canopy style for use over all types of cooking equipment where integral make-up air is required.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.



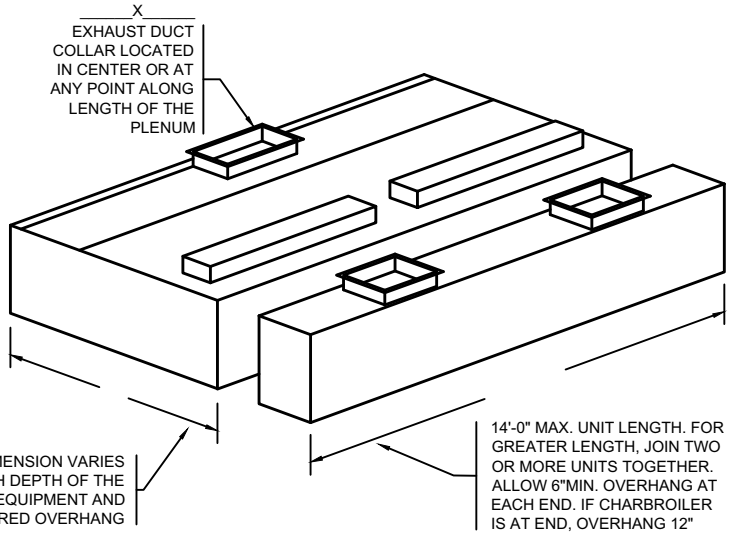
MODEL:

PB-C-W- [ ] - [ ] - [ ]

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

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

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

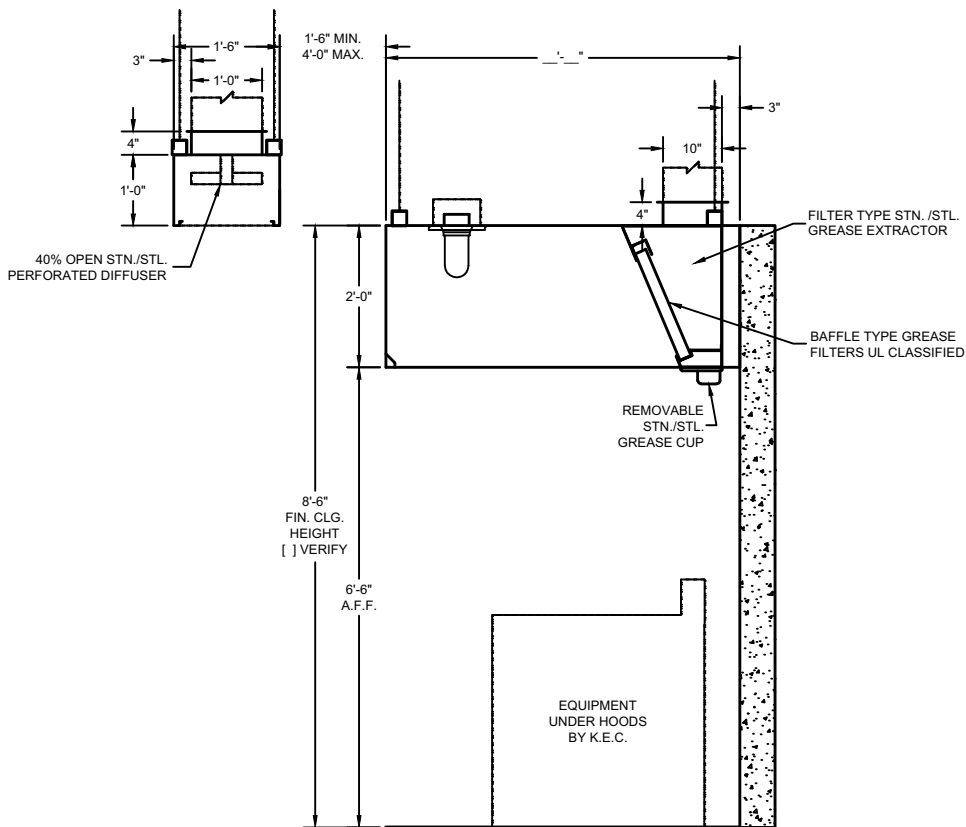


STANDARD LIGHT FIXTURES  
( ) 100 WATT INCANDESCENT  
( ) RECESSED INCANDESCENT  
( ) RECESSED FLUORESCENT  
(IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
22" MIN. FRONT OVERHANG  
6" MIN. SIDE OVERHANG  
(12" MIN. SIDE OVERHANG FOR CHARBROILER)

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

DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG



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.	90
-----------------	------	----

### 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

Light fixtures to be powered by a 120/1/60 circuit.

### 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.





**CADDY CORPORATION**

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Food Service Equipment

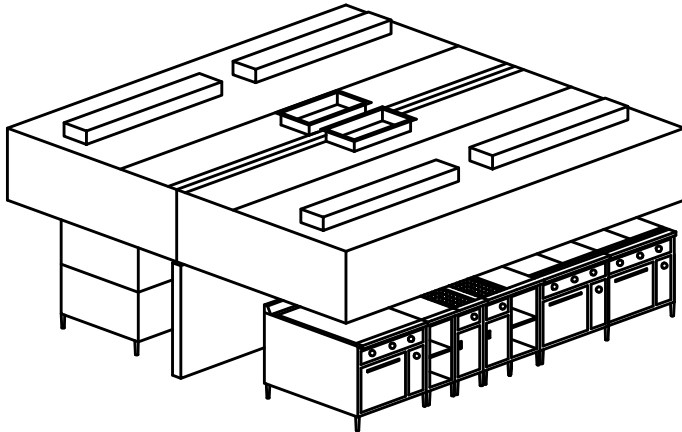
Air Systems

# Commercial Kitchen Exhaust Systems

Model PB

Single Island Style

## Model PB-C-I Dry Filter Ventilator



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Application

Island style cooking applications for use over all types of cooking equipment.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.





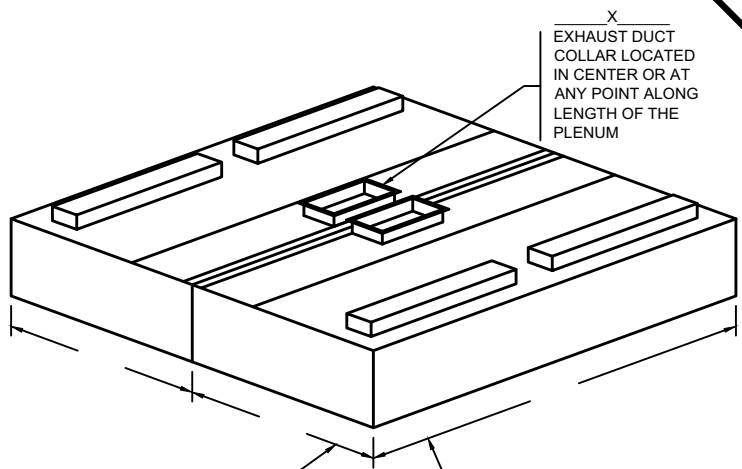
**MODEL:**

PB-C-I---

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

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

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



X  
EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM

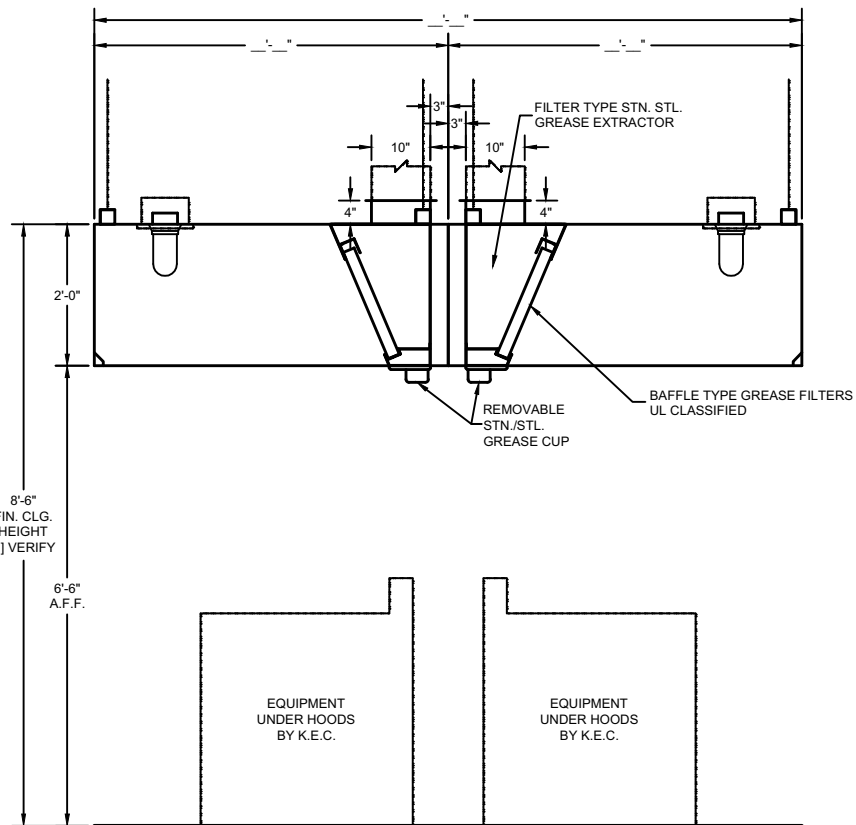
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

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

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
 12" MIN. FRONT OVERHANG  
 6" MIN. SIDE OVERHANG  
 (12" MIN. SIDE OVERHANG FOR CHARBROILER)

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



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.	75
-----------------	------	----

**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**

Light fixtures to be powered by a 120/1/60 circuit.

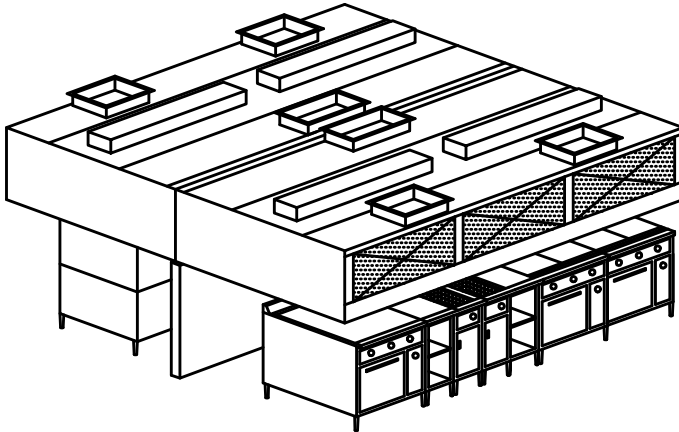
**Mechanical Requirements**

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 PB-C-I-PA Dry Filter Ventilator



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Make-Up Air (Front Face Discharge)

Ventilator shall have 40% open stainless steel perforated screens along front face for discharge of tempered make-up air. Supply volume is 80% or designed to the desired air balance.

### Application

Island style cooking applications for use over all types of cooking equipment where integral make-up air is required.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.



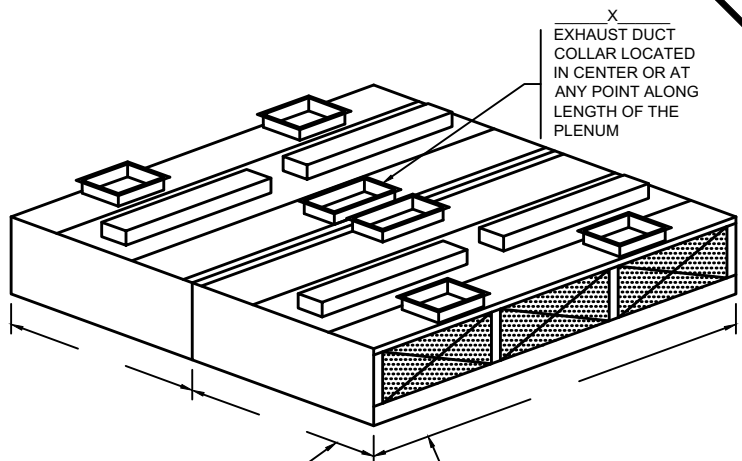
MODEL:

PB-C-I-PA---

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

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

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



X  
EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM

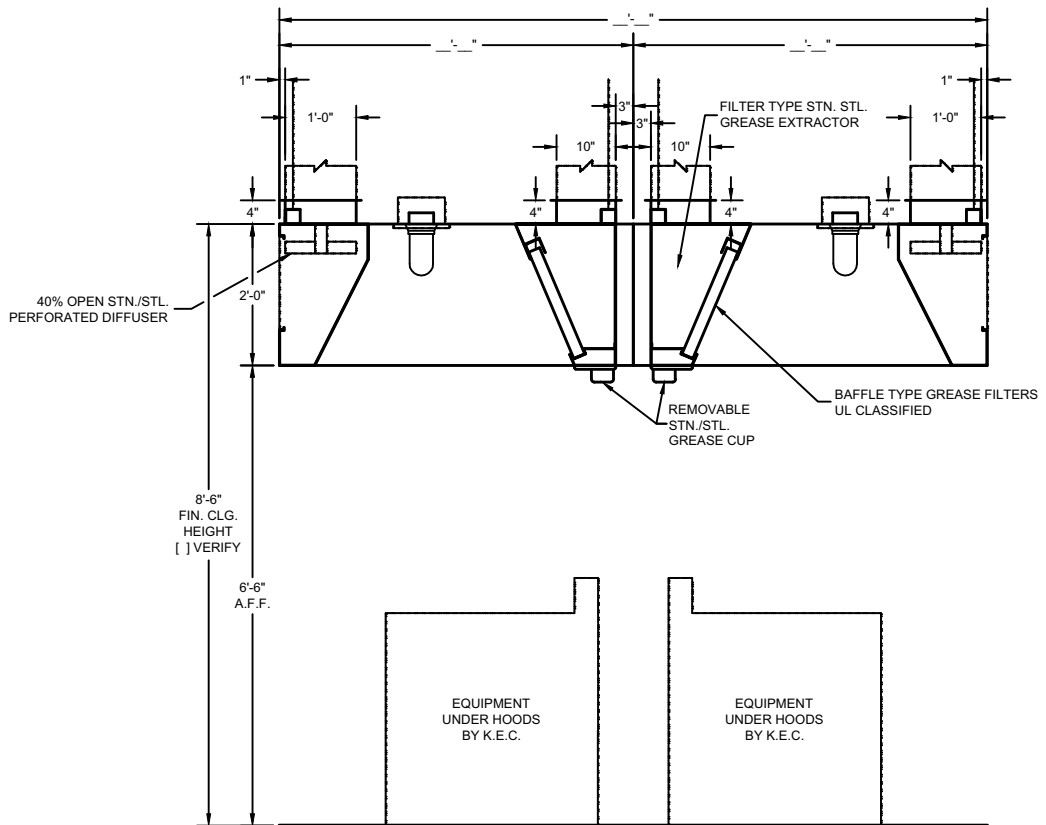
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

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

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
12" MIN. FRONT OVERHANG  
6" MIN. SIDE OVERHANG  
(12" MIN. SIDE OVERHANG FOR CHARBROILER)

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



40% OPEN STN./STL. PERFORATED DIFFUSER

FILTER TYPE STN. STL. GREASE EXTRACTOR

REMOVABLE STN./STL. GREASE CUP

BAFFLE TYPE GREASE FILTERS UL CLASSIFIED

8'-6" FIN. CLG. HEIGHT [ ] VERIFY

6'-6" A.F.F.

EQUIPMENT UNDER HOODS BY K.E.C.

EQUIPMENT UNDER HOODS BY K.E.C.

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.	90

#### 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

Light fixtures to be powered by a 120/1/60 circuit.

#### 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.

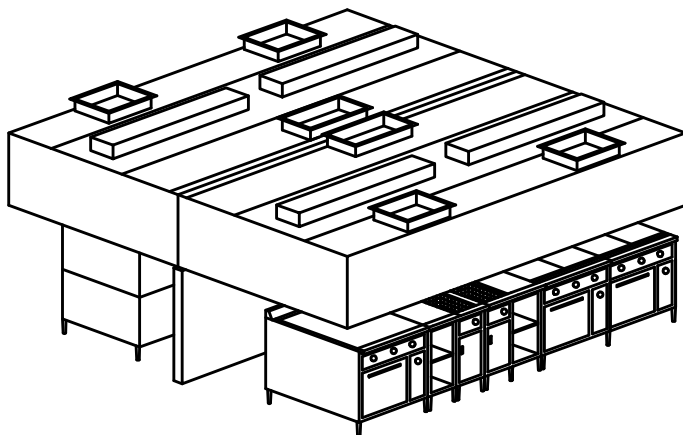


## Model PB-C-I-ASI Dry Filter Ventilator

ITEM NO:

PROJECT:

LOCATION:



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Make-Up Air (Internal Discharge)

Ventilator shall have a fully insulated supply plenum with duct collar/fire damper assemblies and air registers internally mounted for discharging untempered make-up air directly into canopy of ventilator. The amount of make-up air supplied through this design is directly related to the type of cooking equipment located beneath the hood. The percentage of supply air distributed will vary as a function of the thermal currents generated by each individual appliance. When specifying this style, consult factory for specific supply volumes. This air may be untempered in most areas, depending upon climatic conditions and the type of cooking equipment.

### Application

Island style cooking applications for use over all types of cooking equipment where integral make-up air is required.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.

 **CADDY CORPORATION**  
509 Sharptown Road P.O. Box 345  
Bridgeport, NJ 08014-0345  
Tel: 856-467-4222 Fax: 856-467-5511  
internet: www.caddycorp.com



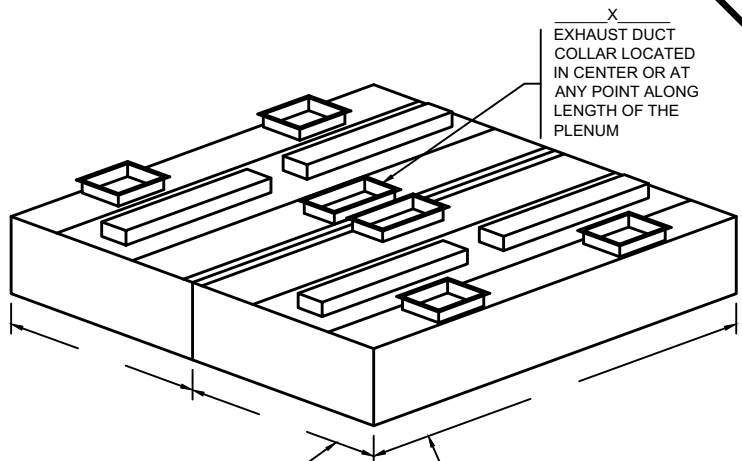
MODEL:

PB-C-I-ASI---

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

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

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



X  
EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM

DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

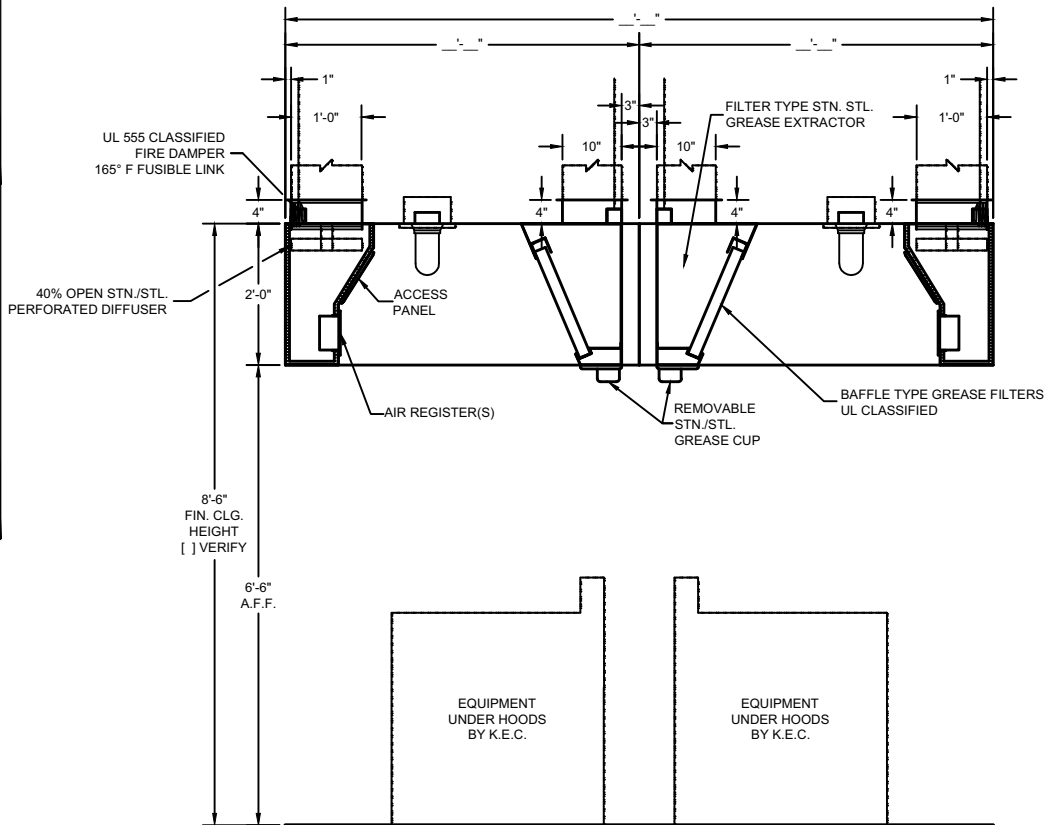
14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

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

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
22" MIN. FRONT OVERHANG

6" MIN. SIDE OVERHANG  
(12" MIN. SIDE OVERHANG FOR CHARBROILER)

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



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.	90
-----------------	------	----

#### 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

Light fixtures to be powered by a 120/1/60 circuit.

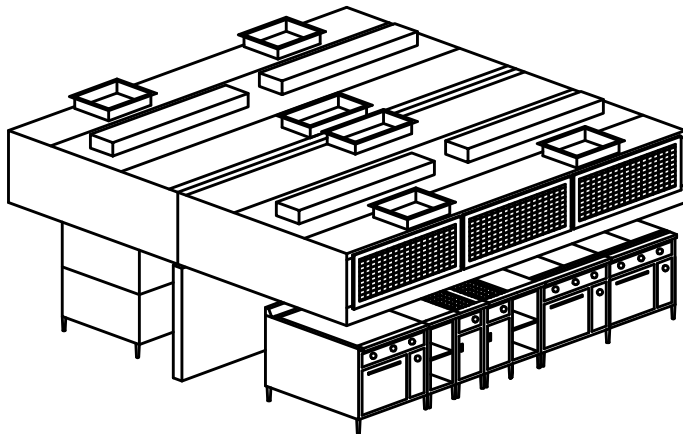
#### Mechanical Requirements

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 PB-C-I-AA Dry Filter Ventilator



### General Specifications

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

#### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

#### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Make-Up Air (Front Face Discharge)

Ventilator shall have 40% open stainless steel perforated screens along front face for discharge of tempered make-up air. Supply volume is 80% or designed to the desired air balance.

### Application

Island style cooking applications for use over all types of cooking equipment where integral make-up air is required.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.



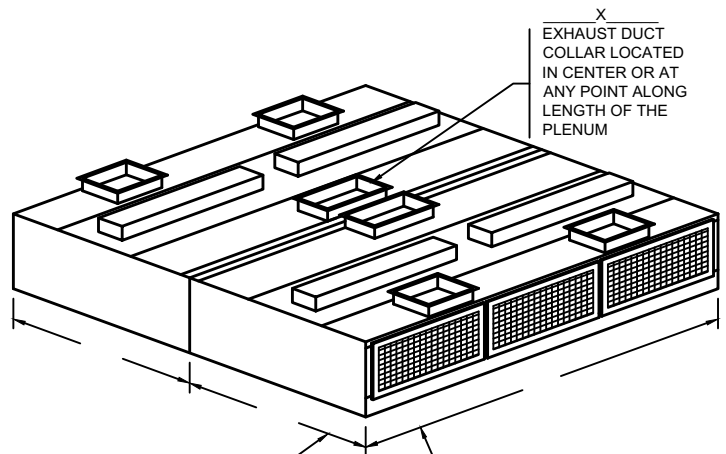
MODEL:

PB-C-I-AA-

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

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

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



X  
EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM

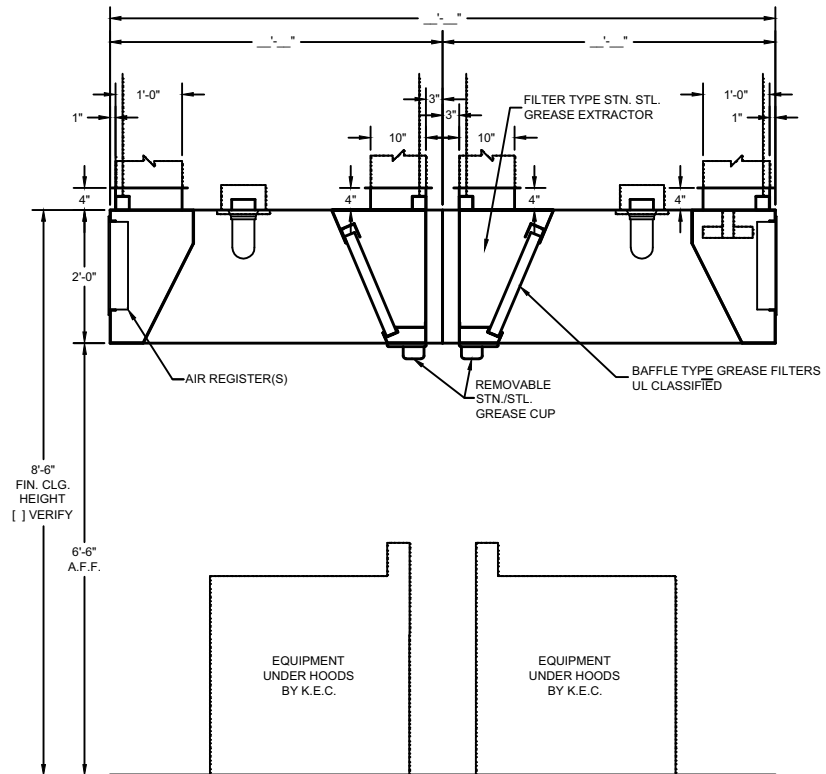
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

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

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
 12" MIN. FRONT OVERHANG  
 6" MIN. SIDE OVERHANG  
 (12" MIN. SIDE OVERHANG FOR CHARBROILER)

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



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.	90
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#### 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

Light fixtures to be powered by a 120/1/60 circuit.

#### Mechanical Requirements

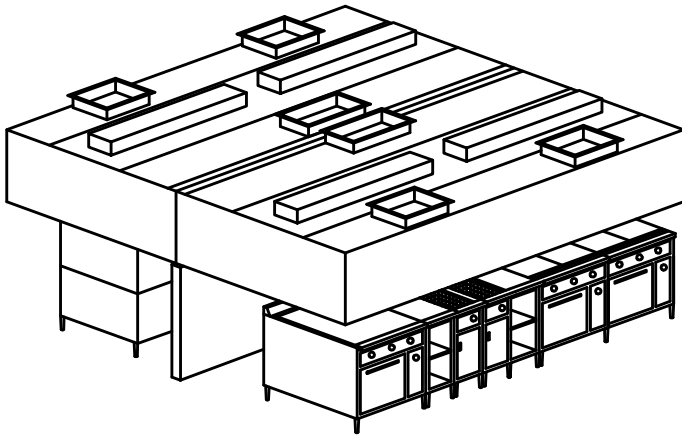
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY AirSystems**

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



## Model PB-C-I-ASII

Dry Filter Ventilator



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Make-Up Air (Perimeter Down Discharge)

Ventilator shall have air registers along perimeter for down discharge of tempered make-up. Supply volume is 80% or designed to the desired air balance.

### Application

Island style cooking applications for use over all types of cooking equipment where integral make-up air is required.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.





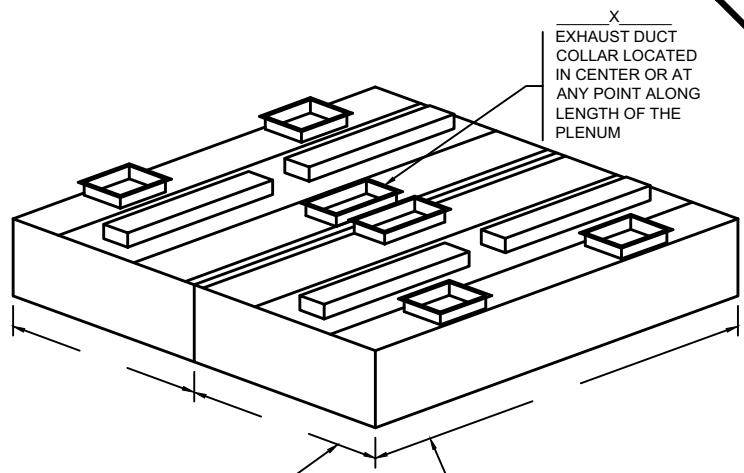
MODEL:

PB-C-I-ASII- [ ] - [ ] - [ ]

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

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

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



DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

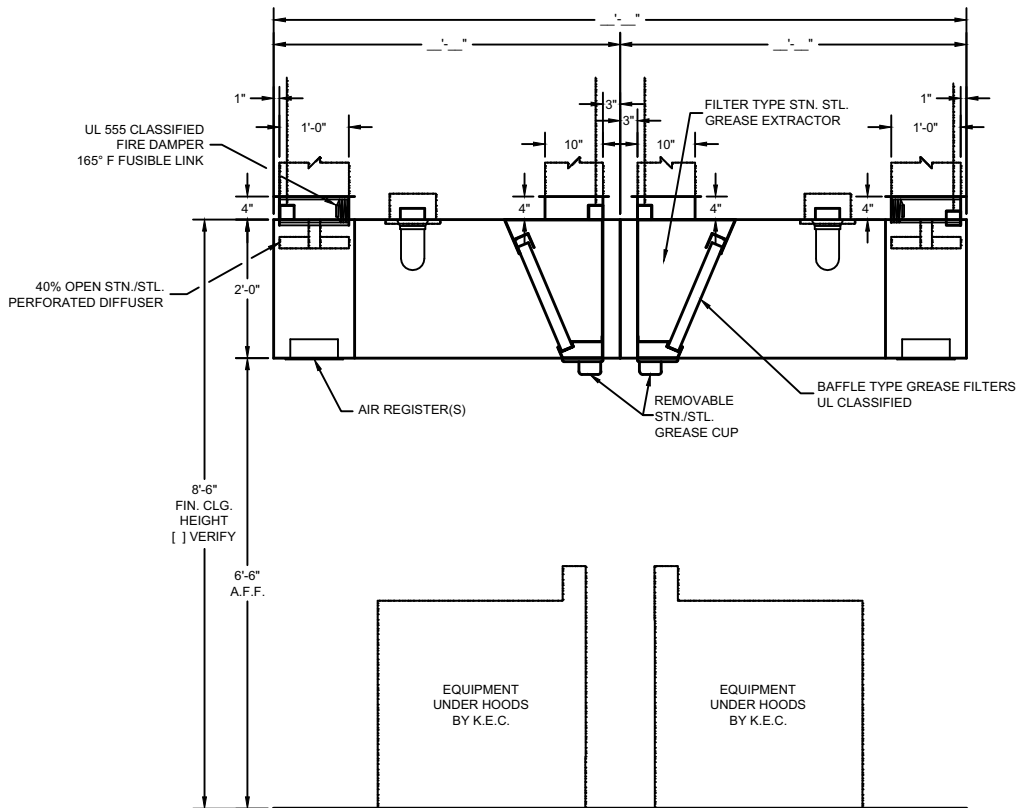
14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

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

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
 22" MIN. FRONT OVERHANG

6" MIN. SIDE OVERHANG  
 (12" MIN. SIDE OVERHANG FOR CHARBROILER)

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



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.	90
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#### 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

Light fixtures to be powered by a 120/1/60 circuit.

#### Mechanical Requirements

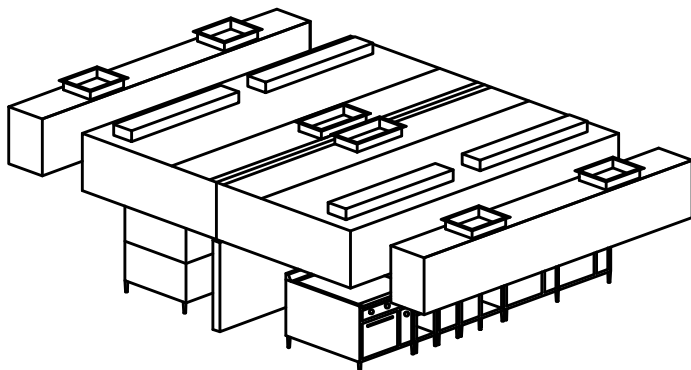
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY AirSystems**

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



## Model PB-C-I

Dry Filter Ventilator - With Ceiling Supply Plenum



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Make-Up Air (Perimeter Down Discharge)

Ventilator shall have air registers along perimeter for down discharge of tempered make-up. Supply volume is 80% or designed to the desired air balance.

### Application

Wall mounted canopy style for use over all types of cooking equipment where integral make-up air is required.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.



MODEL:

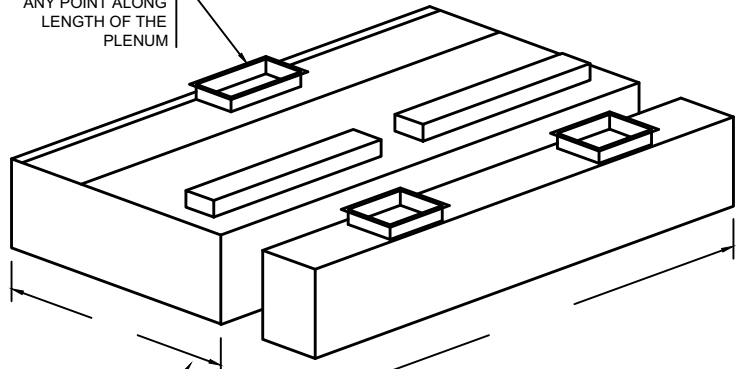
PB-C-I---

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

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

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

X  
EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM



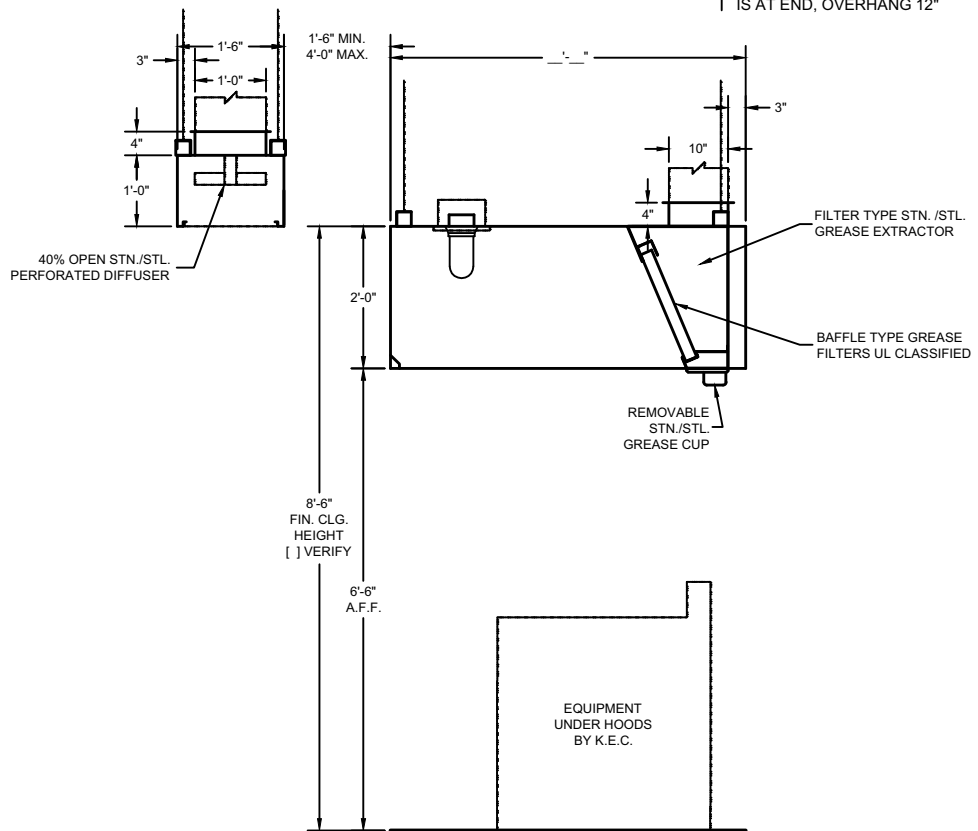
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

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

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
22" MIN. FRONT OVERHANG  
6" MIN. SIDE OVERHANG  
(12" MIN. SIDE OVERHANG FOR CHARBROILER)

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



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.	90
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#### 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

Light fixtures to be powered by a 120/1/60 circuit.

#### 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.





**CADDY CORPORATION**

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Food Service Equipment

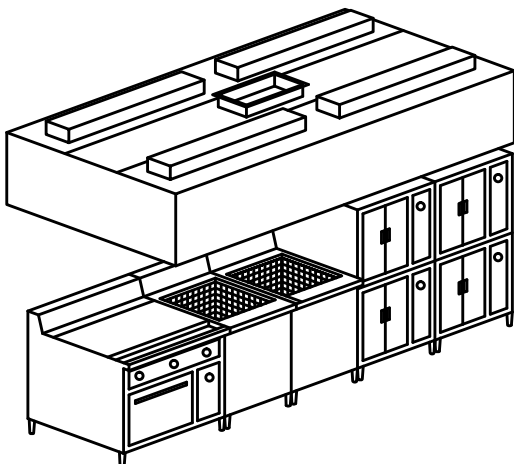
Air Systems

# Commercial Kitchen Exhaust Systems

Model PB

Double Island Style

## Model PB-C-II Dry Filter Ventilator



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Application

Island style exhaust-only canopy style for use over all types of cooking equipment.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.



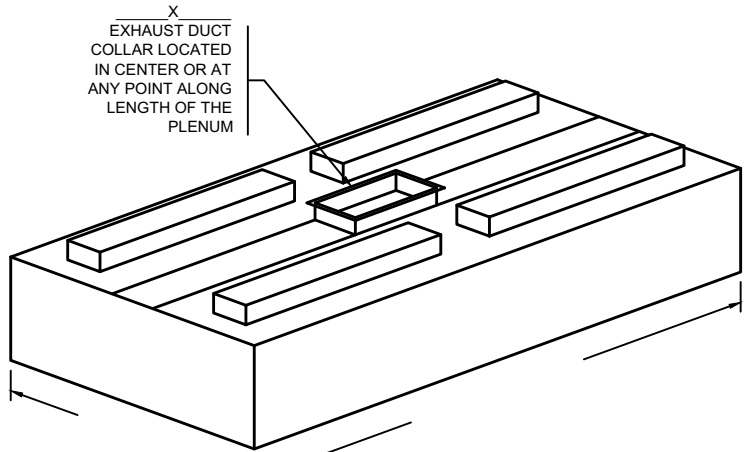
**MODEL:**

PB-C-II---

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

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

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)

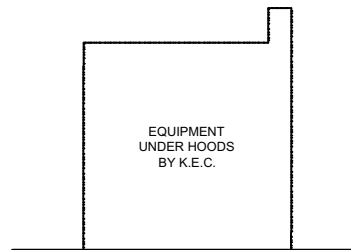
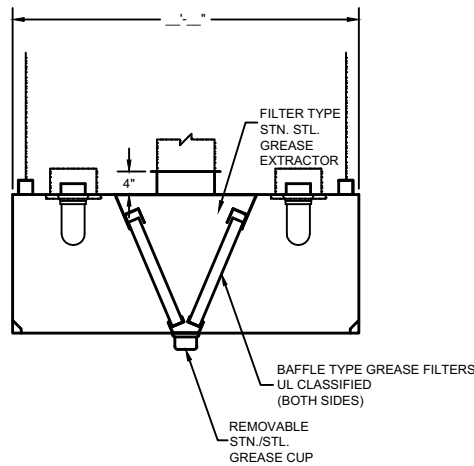
CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
 12" MIN. FRONT AND REAR OVERHANG

6" MIN. SIDE OVERHANG  
 (12" MIN. SIDE OVERHANG FOR CHARBROILER)

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. IF CHARBROILER IS AT END, OVERHANG 12"

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



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.	90
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**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**

Light fixtures to be powered by a 120/1/60 circuit.

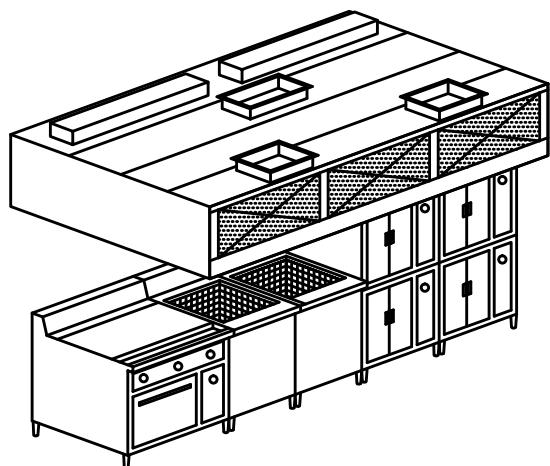
**Mechanical Requirements**

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 PB-C-II-PA Dry Filter Ventilator



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Make-Up Air (Front Face Discharge)

Ventilator shall have 40% open stainless steel perforated screens along front face for discharge of tempered make-up air. Supply volume is 80% or designed to the desired air balance.

### Application

Island style cooking applications for use over all types of cooking equipment where integral make-up air is required.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.



MODEL:

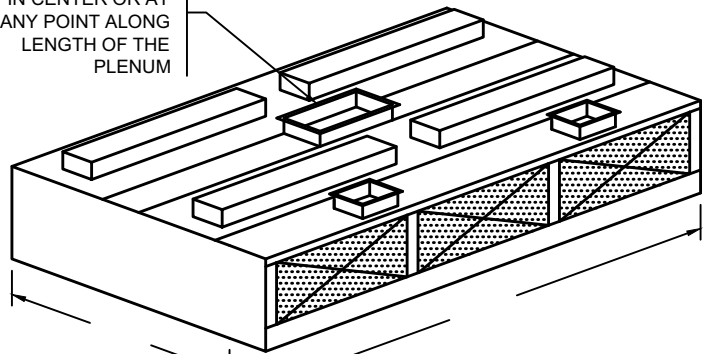
PB-C-II-PA---

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

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

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

X  
EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM



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. IF CHARBROILER IS AT END, OVERHANG 12"

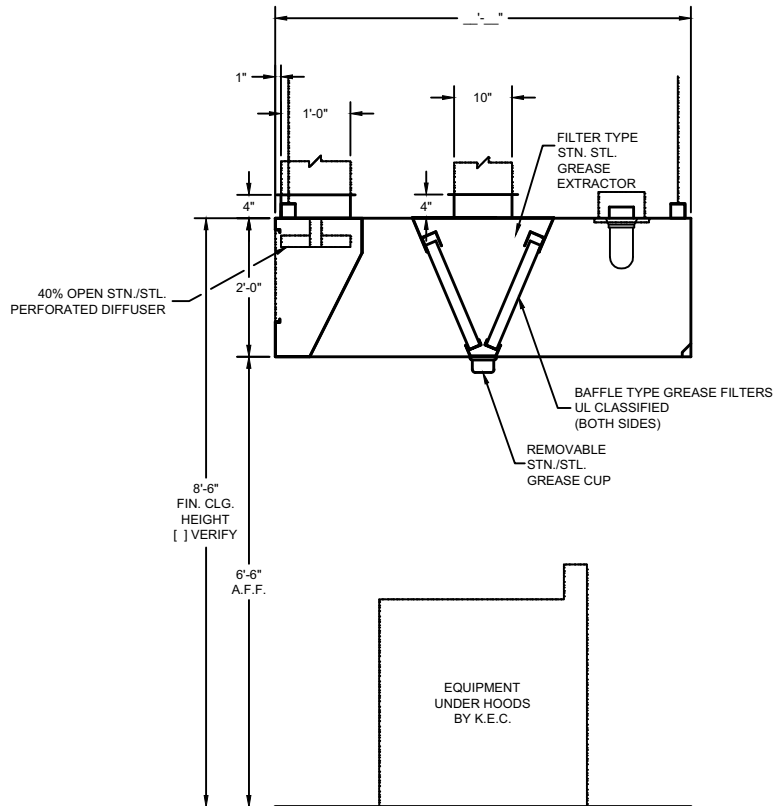
STANDARD LIGHT FIXTURES  
 100 WATT INCANDESCENT  
 RECESSED INCANDESCENT  
 RECESSED FLUORESCENT  
 (IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS

12" MIN. FRONT AND REAR OVERHANG

6" MIN. SIDE OVERHANG (12" MIN. SIDE OVERHANG FOR CHARBROILER)

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



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.	105
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#### 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

Light fixtures to be powered by a 120/1/60 circuit.

#### Mechanical Requirements

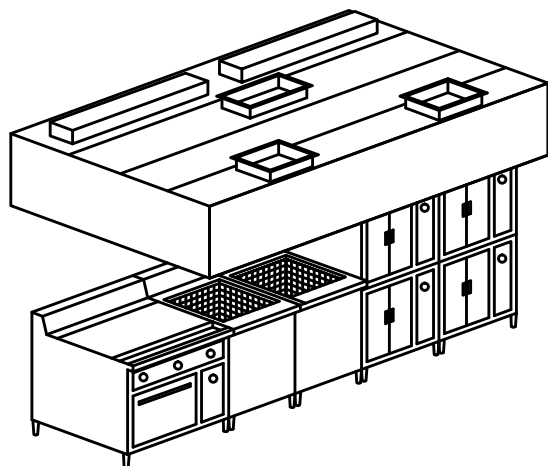
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY AirSystems**

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





## Model PB-C-II-ASI Dry Filter Ventilator



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Make-Up Air (Internal Discharge)

Ventilator shall have a fully insulated supply plenum with duct collar/fire damper assemblies and air registers internally mounted for discharging untempered make-up air directly into canopy of ventilator. The amount of make-up air supplied through this design is directly related to the type of cooking equipment located beneath the hood. The percentage of supply air distributed will vary as a function of the thermal currents generated by each individual appliance. When specifying this style, consult factory for specific supply volumes. This air may be untempered in most areas, depending upon climatic conditions and the type of cooking equipment.

### Application

Island style cooking applications for use over all types of cooking equipment where integral make-up air is required.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.



MODEL:

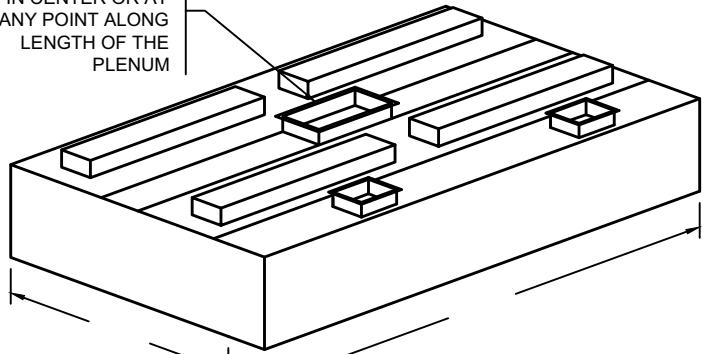
PB-C-II-ASI---

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

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

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

X  
EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM



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. IF CHARBROILER IS AT END, OVERHANG 12"

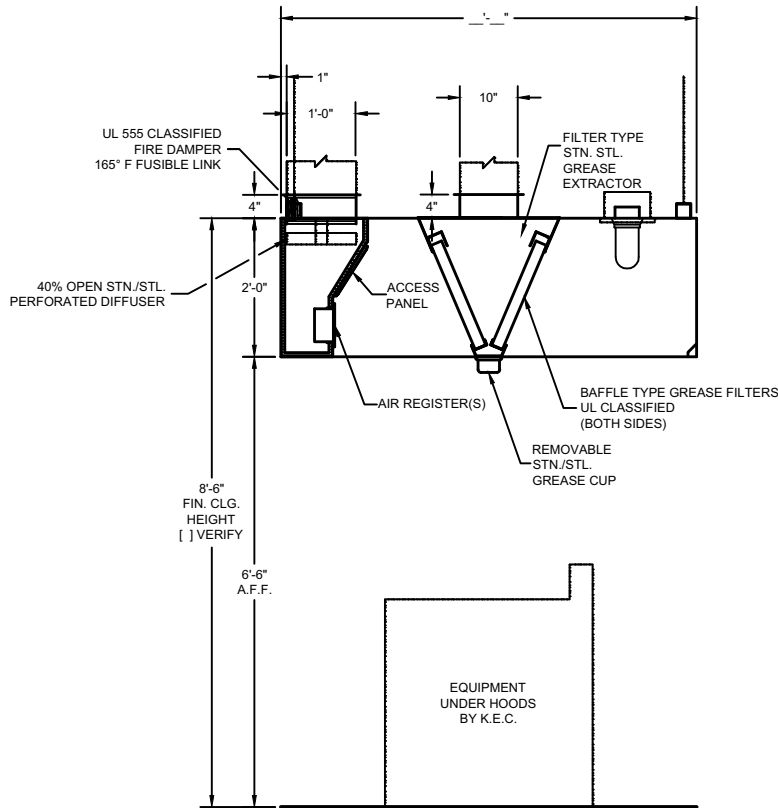
STANDARD LIGHT FIXTURES  
 100 WATT INCANDESCENT  
 RECESSED INCANDESCENT  
 RECESSED FLUORESCENT  
 (IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS

22" MIN. FRONT OVERHANG  
12" MIN. REAR OVERHANG

6" MIN. SIDE OVERHANG  
(12" MIN. SIDE OVERHANG FOR CHARBROILER)

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



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.	105
-----------------	------	-----

#### 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

Light fixtures to be powered by a 120/1/60 circuit.

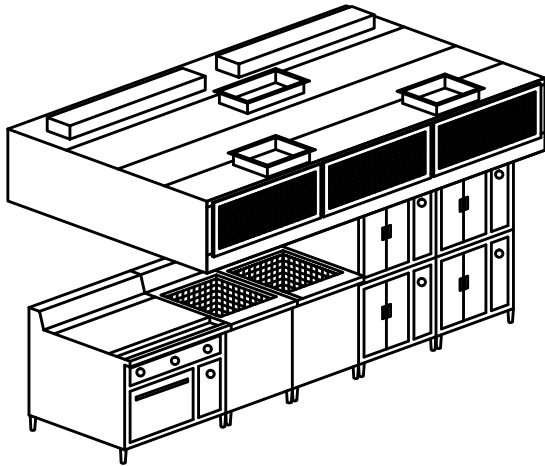
#### Mechanical Requirements

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 PB-C-II-AA Dry Filter Ventilator



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Make-Up Air (Front Face Discharge)

Ventilator shall have 40% open stainless steel perforated screens along front face for discharge of tempered make-up air. Supply volume is 80% or designed to the desired air balance.

### Application

Island style cooking applications for use over all types of cooking equipment where integral make-up air is required.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.



MODEL:

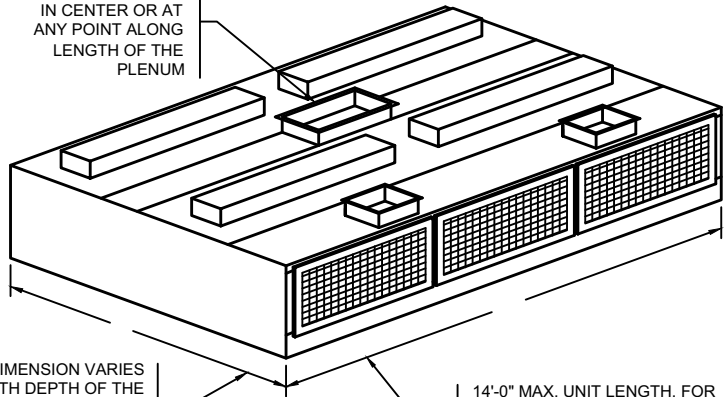
PB-C-II-AA---

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

DAMPER TYPE  
 ND - NO DAMPER  
 FL - FUSIBLE LINK  
 T - THERMOSTAT

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

X  
 EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM



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. IF CHARBROILER IS AT END, OVERHANG 12"

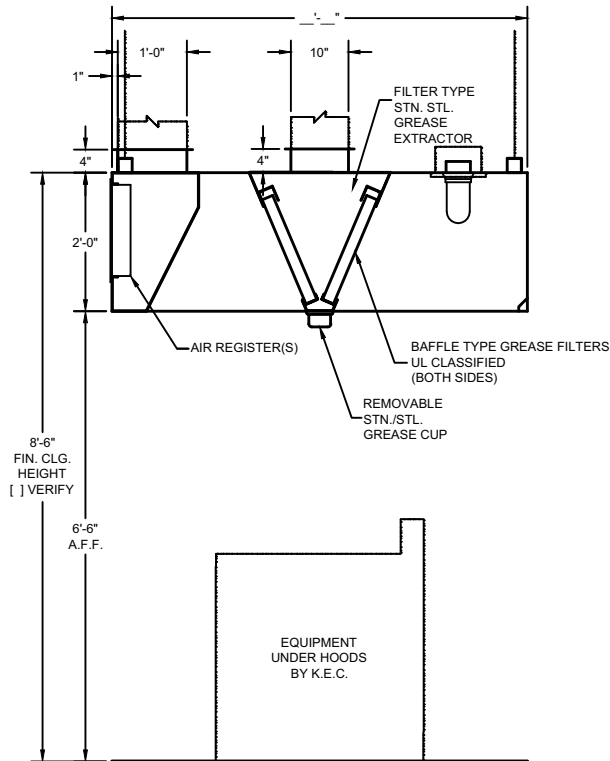
STANDARD LIGHT FIXTURES  
 100 WATT INCANDESCENT  
 RECESSED INCANDESCENT  
 RECESSED FLUORESCENT  
 (IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS

12" MIN. FRONT AND REAR OVERHANG

6" MIN. SIDE OVERHANG  
 (12" MIN. SIDE OVERHANG FOR CHARBROILER)

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



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.	105
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#### 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

Light fixtures to be powered by a 120/1/60 circuit.

#### Mechanical Requirements

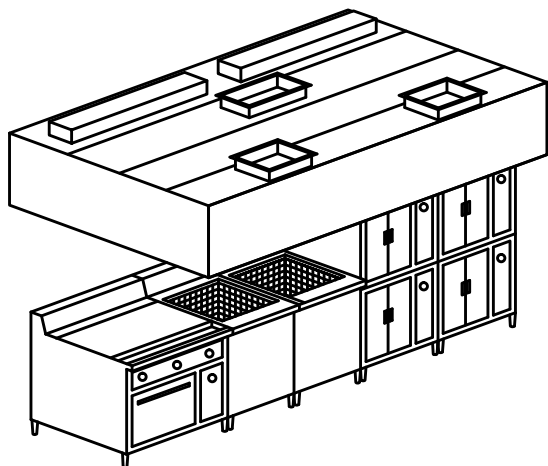
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY AirSystems**

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



## Model PB-C-II-ASII

Dry Filter Ventilator



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Make-Up Air (Perimeter Down Discharge)

Ventilator shall have air registers along perimeter for down discharge of tempered make-up. Supply volume is 80% or designed to the desired air balance.

### Application

Island style cooking applications for use over all types of cooking equipment where integral make-up air is required.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.



MODEL:

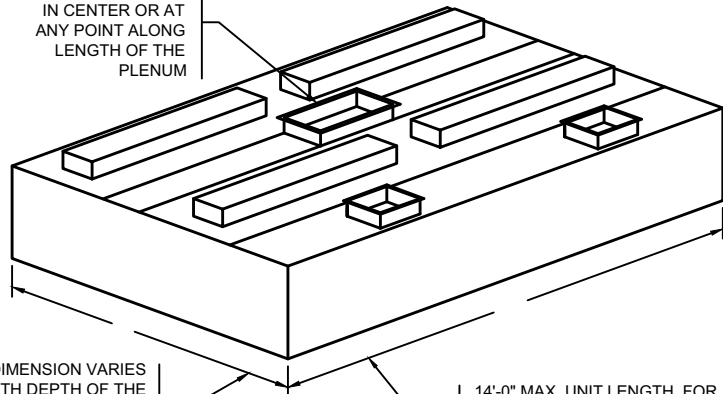
PB-C-II-ASII---

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

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

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

X  
EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM



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. IF CHARBROILER IS AT END, OVERHANG 12"

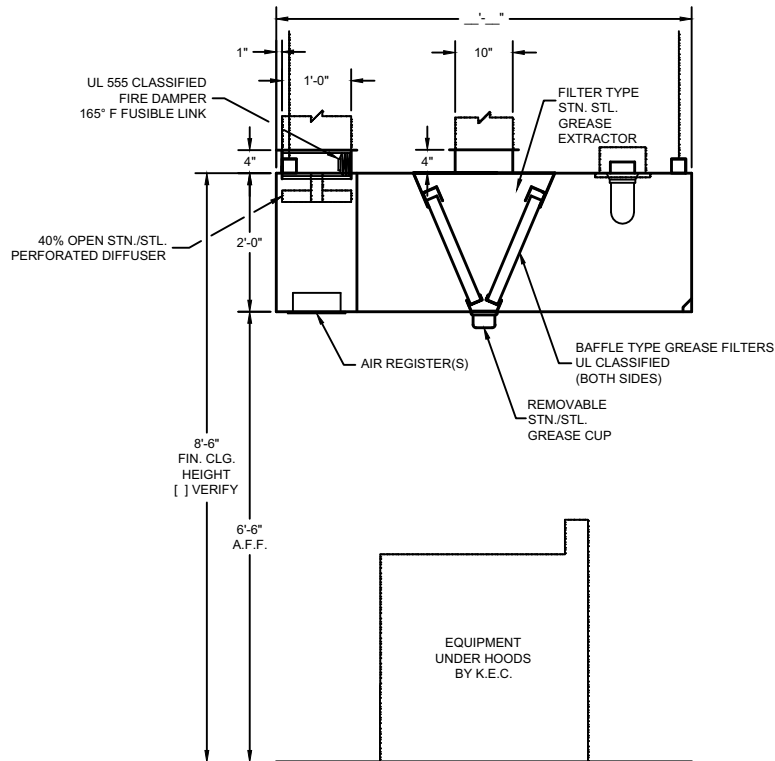
STANDARD LIGHT FIXTURES  
 100 WATT INCANDESCENT  
 RECESSED INCANDESCENT  
 RECESSED FLUORESCENT  
 (IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS

22" MIN. FRONT OVERHANG  
12" MIN. REAR OVERHANG

6" MIN. SIDE OVERHANG  
(12" MIN. SIDE OVERHANG FOR CHARBROILER)

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



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.	105
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#### 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

Light fixtures to be powered by a 120/1/60 circuit.

#### Mechanical Requirements

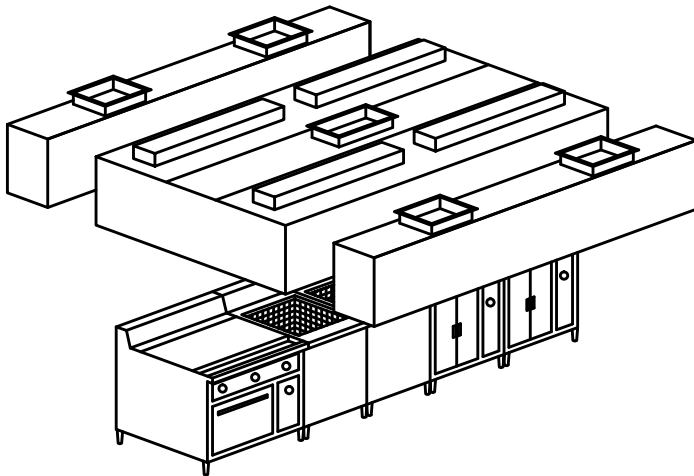
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY AirSystems**

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



## Model PB-C-II

Dry Filter Ventilator - With Ceiling Supply Plenum



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY **AirSystems** Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Make-Up Air (Perimeter Down Discharge)

Ventilator shall have air registers along perimeter for down discharge of tempered make-up. Supply volume is 80% or designed to the desired air balance.

### Application

Wall mounted canopy style for use over all types of cooking equipment where integral make-up air is required.

### Light Fixtures

All light fixtures shall be pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with junction boxes for ease of field connection by the electrical trades. Light bulbs furnished and installed by the Kitchen Equipment Contractor.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.



MODEL:

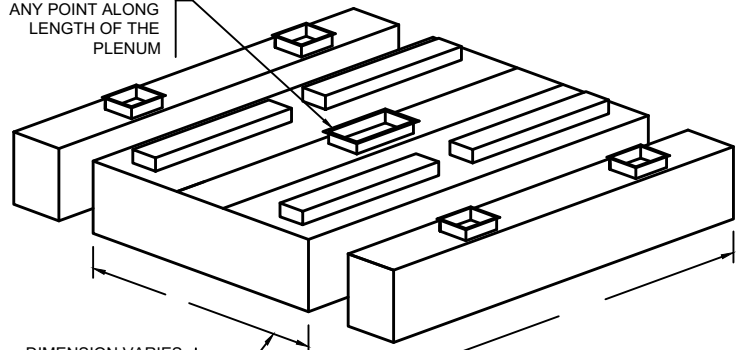
PB-C-II-  -  -

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

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

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

X  
EXHAUST DUCT COLLAR LOCATED IN CENTER OR AT ANY POINT ALONG LENGTH OF THE PLENUM



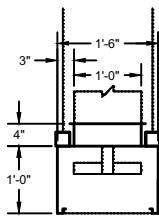
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

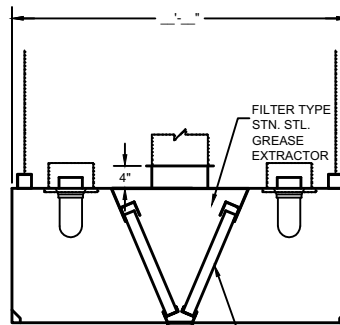
STANDARD LIGHT FIXTURES  
( ) 100 WATT INCANDESCENT  
( ) RECESSED INCANDESCENT  
( ) RECESSED FLUORESCENT  
(IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS  
22" MIN. FRONT OVERHANG

6" MIN. SIDE OVERHANG  
(12" MIN. SIDE OVERHANG FOR CHARBROILER)

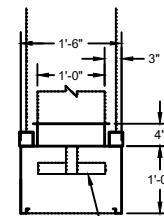


1'-6" MIN.  
4'-0" MAX.



40% OPEN STN./STL. PERFORATED DIFFUSER

BAFFLE TYPE GREASE FILTERS  
UL CLASSIFIED  
(BOTH SIDES)  
REMOVABLE  
STN./STL.  
GREASE CUP



1'-6" MIN.  
4'-0" MAX.

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

EQUIPMENT UNDER HOODS BY K.E.C.

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.	90
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### 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

Light fixtures to be powered by a 120/1/60 circuit.

### 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.







**CADDY CORPORATION**

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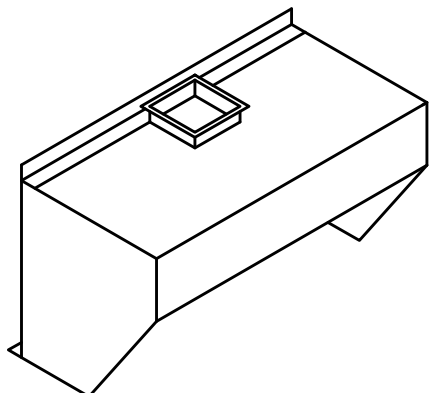
Food Service Equipment

Air Systems

# Commercial Kitchen Exhaust Systems

Model PB  
Eyebrow Style

## Model PB-BK-W Dry Filter Ventilator



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Application

Eyebrow style for direct mounting to roast, bake, reel and pizza ovens.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.



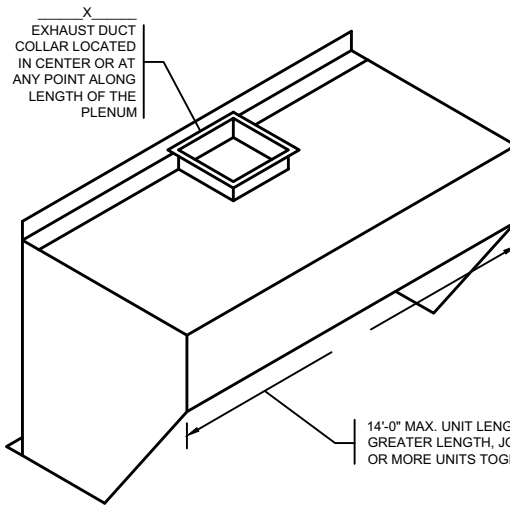
**MODEL:**

PB-BK-W---

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

DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

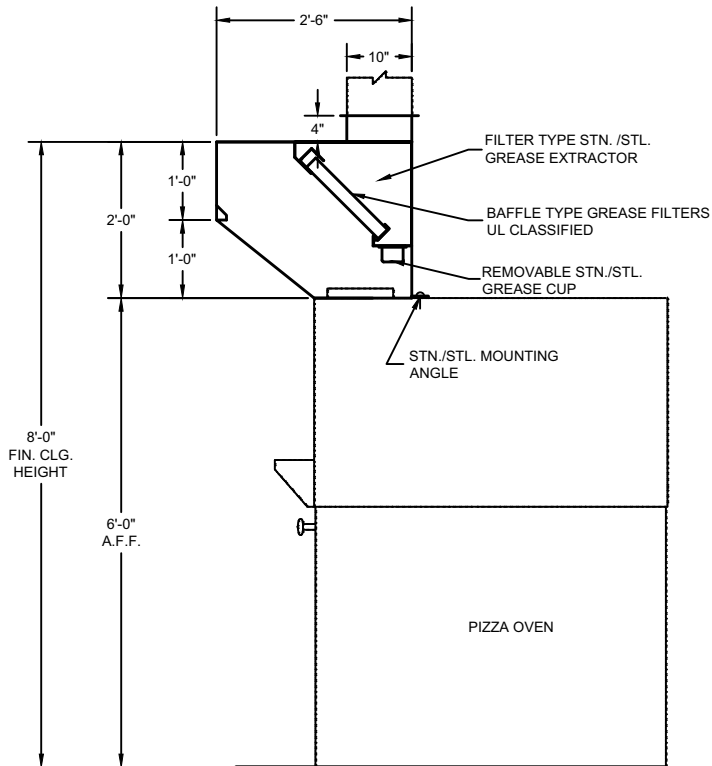
ADD THE OVERALL WIDTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION



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.	_____



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.	65
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**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**

Light fixtures to be powered by a 120/1/60 circuit.

**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.





**CADDY CORPORATION**

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Food Service Equipment

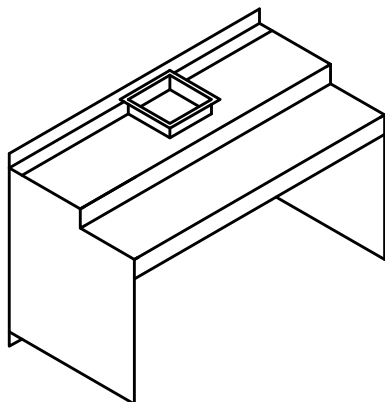
Air Systems

# Commercial Kitchen Exhaust Systems

Model PB

Backshelf Style

## Model PB-BK-W Dry Filter Ventilator



### General Specifications

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

### General

Exhaust ventilator shall be constructed of 18 gauge type 300 series stainless steel. All exposed surfaces to have a #4 finish. Construction to meet all requirements of NFPA 96 and NSF Standard No. 2. To include necessary hanger brackets at front and rear suspending from building overhead structure.

### Description

The CADDY *AirSystems* Model "PB" Series ventilator is a dry filter type and is UL listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 90% grease extraction efficient when operated and maintained in accordance with design specifications. Filters to be UL Classified stainless steel baffle type. This high efficiency is accomplished by utilizing removable stainless steel baffle filters containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the airstream by centrifugal force. As the liquefied grease is extracted, it is drained off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the filters are removed for cleaning without having to climb up or onto the cooking equipment. Once removed, the filters can be washed either in a dishwasher or soaked and rinsed off in a pot sink. Each filter is a maximum of 19-1/2" long. Ventilator can also be equipped with an optional fusible link or thermostatically activated fire damper assembly.

### Application

Backshelf style for use over all types of cooking equipment 36" high or less. The shelf of the ventilator shall serve as a plate or pan storage area.

### Exhaust Fans

Exhaust fans are to be provided and installed by others in compliance with local codes. **Fans should be induced draft, squirrel cage design, equipped with backward inclined blades.**

### Fire Protection

NFPA 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of all ventilators, as well as for the protection of various cooking appliances such as deep fat fryers, griddles, ranges, and broilers, which may be a source of ignition of grease. Consult factory and local fire officials for exact requirements. UL Listed fire protection systems may be pre-piped by Caddy at the time of manufacture, assuring concealment of piping and detectors.

### Approvals

Ventilator shall be UL Listed, listed by NSF and be in accordance with all of the recommendations set forth by NFPA 96. All ventilators must meet all applicable codes.



MODEL:

PB-BK-W-  -  -

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

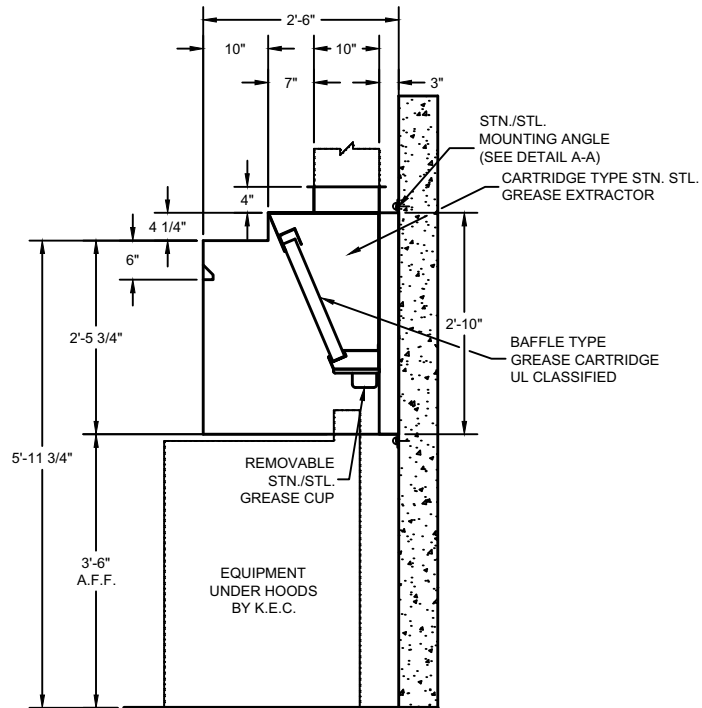
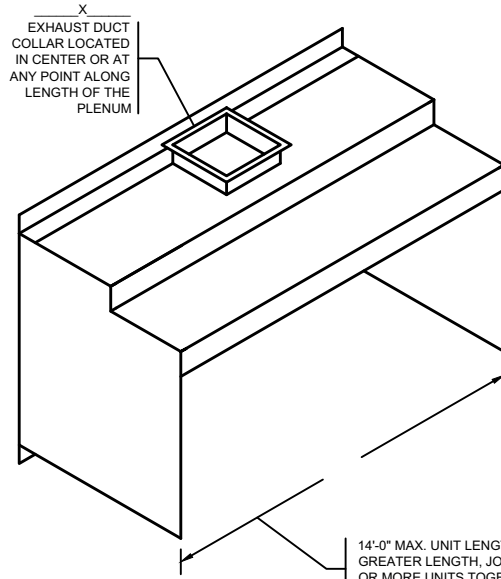
DAMPER TYPE  
ND - NO DAMPER  
FL - FUSIBLE LINK  
T - THERMOSTAT

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.	_____



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.	65
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#### 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

Light fixtures to be powered by a 120/1/60 circuit.

#### 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.

