



**CADDY CORPORATION**

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Food Service Equipment

Air Systems

# Commercial Kitchen Exhaust Systems

Model SHW

Water-Wash Style



**CADDY CORPORATION**

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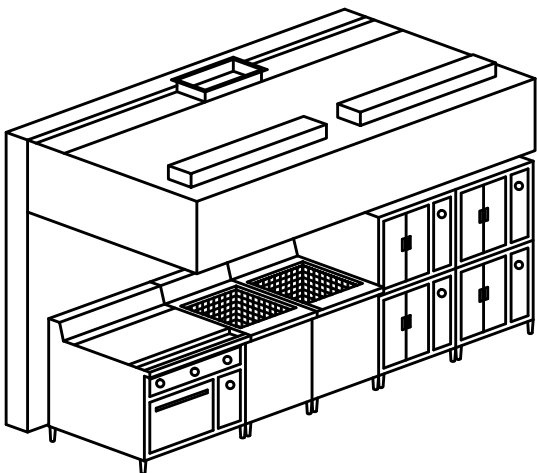
Food Service Equipment

Air Systems

# Commercial Kitchen Exhaust Systems

Model SHW  
Wall Mount Style

## Model SHW-C-W Waterwash Ventilator



### General Specifications

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

### General

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

### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash type and is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications. This high efficiency is accomplished by utilizing a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction and shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction. Ventilators shall operate at air quantities as illustrated on plans.

### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for field connections by applicable trades.

### 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:

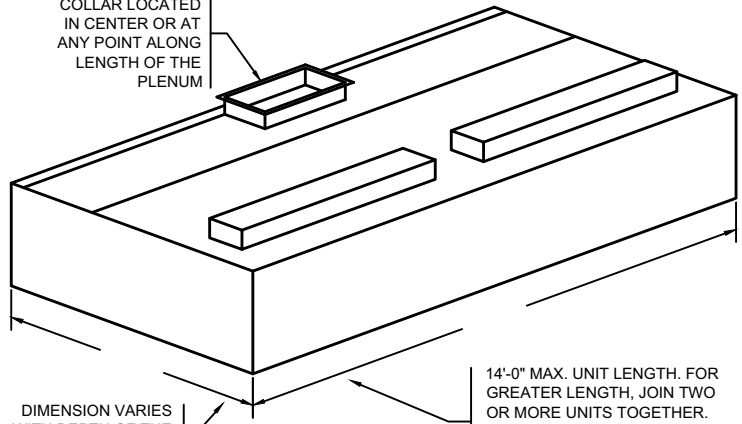
SHW-C-W  -  -

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



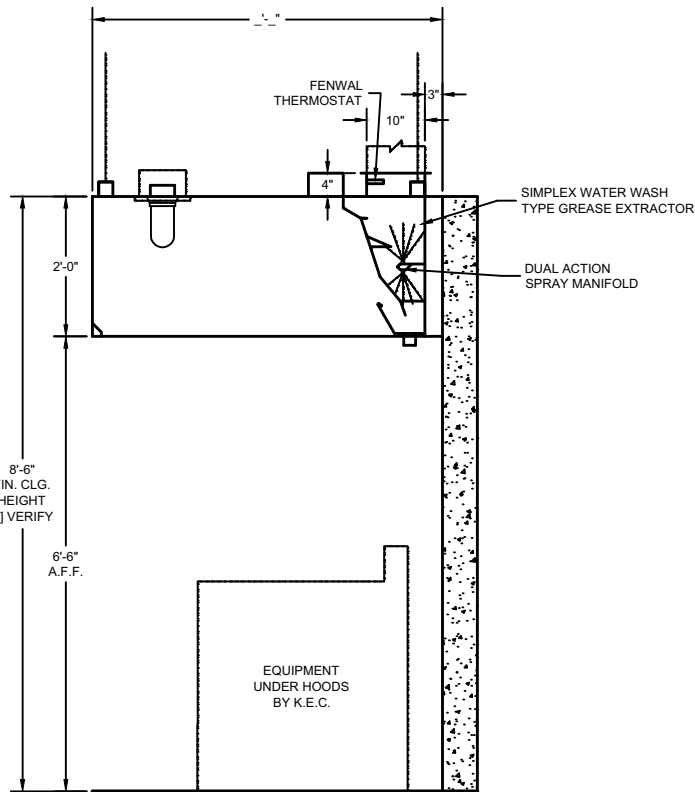
14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

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. \_\_\_\_\_  
 H.W. INLET SIZE \_\_\_\_\_  
 DRAIN SIZE \_\_\_\_\_  
 \_\_\_\_\_ GPM @ 40 PSI  
 WATER TEMP 140°F - 180°F  
 NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



SECTION

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

Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to **CADDY AirSystems** CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. 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, water consumption and ventilator drain sizes.

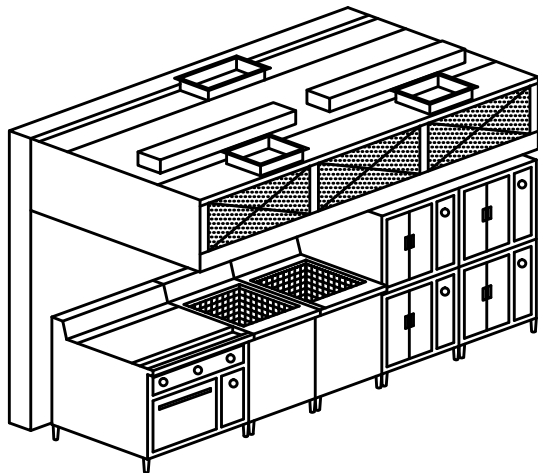


## Model SHW-C-W-PA Waterwash Ventilator

ITEM NO:

PROJECT:

LOCATION:



### General Specifications

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

### General

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

### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash type and is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications. This high efficiency is accomplished by utilizing a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction and shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction. Ventilators shall operate at air quantities as illustrated on plans.

### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for field connections by applicable trades.

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

Ventilator shall have 40% open stainless steel perforated screens along front face for face discharge of tempered make-up air. This type of make-up air is the most common and advantageous method of bringing air into the kitchen via the kitchen exhaust ventilator. Typically supply volume is 80%, or more depending upon the desired air balance. Supply air temperature should range from 60°F - 65°F, but may be as low as 50°F, depending on air volume, distribution, internal heat load, and desired ambient room temperature.

### 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:

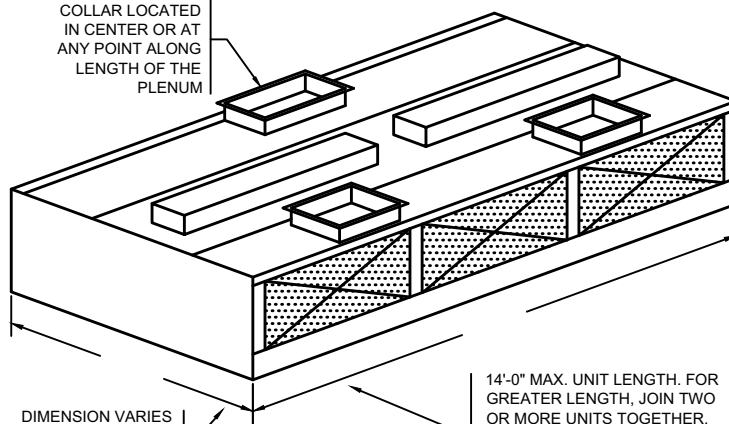
SHW-C-W-PA---

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

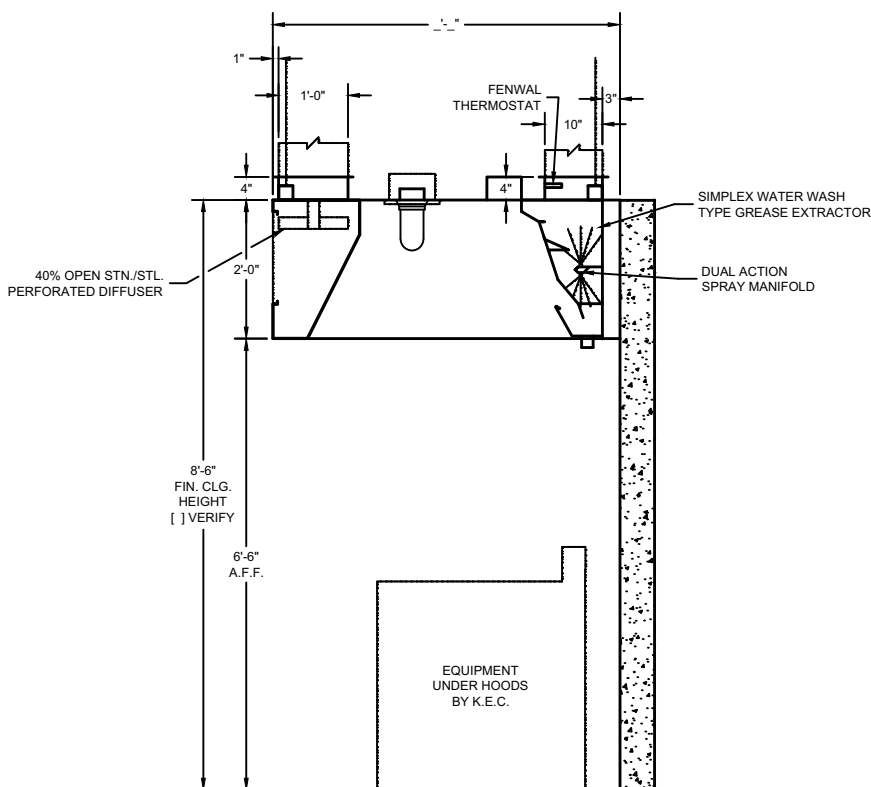
STANDARD LIGHT FIXTURES  
 100 WATT INCANDESCENT  
 RECESSED INCANDESCENT  
 RECESSED FLUORESCENT  
 (IF RECESSED FLUORESCENT SPECIFY SIZE)

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. \_\_\_\_\_  
 H.W. INLET SIZE \_\_\_\_\_  
 DRAIN SIZE \_\_\_\_\_  
 \_\_\_\_\_ GPM @ 40 PSI  
 WATER TEMP 140°F - 180°F  
 NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



SECTION

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

Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to **CADDY AirSystems** CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. 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, water consumption and ventilator drain sizes.

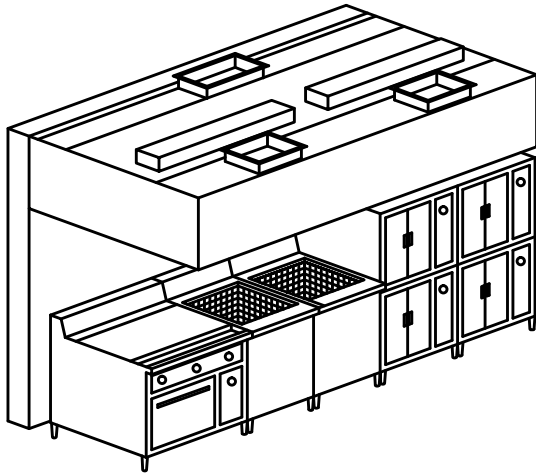


## Model SHW-C-W-ASI Waterwash Ventilator

ITEM NO:

PROJECT:

LOCATION:



### General Specifications

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

#### General

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

#### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash type and is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications. This high efficiency is accomplished by utilizing a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction and shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction. Ventilators shall operate at air quantities as illustrated on plans.

#### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

#### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

#### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for field connections by applicable trades.

### 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. If the design temperature is below 10°F, consult factory for supply volumes and design considerations.

### 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:

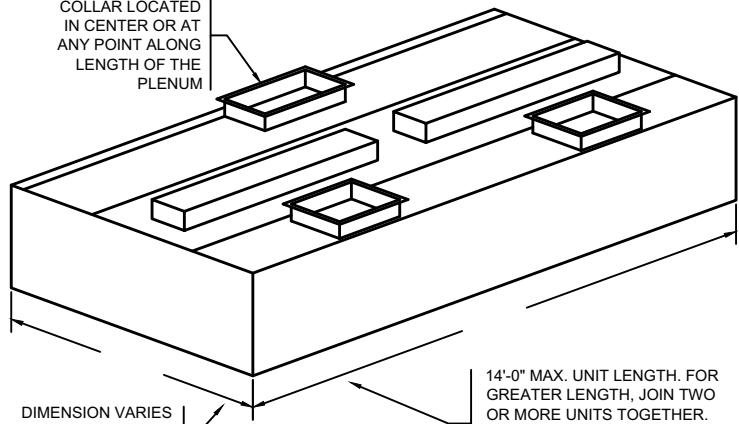
SHW-C-W-ASI- [ ] - [ ] - [ ]

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



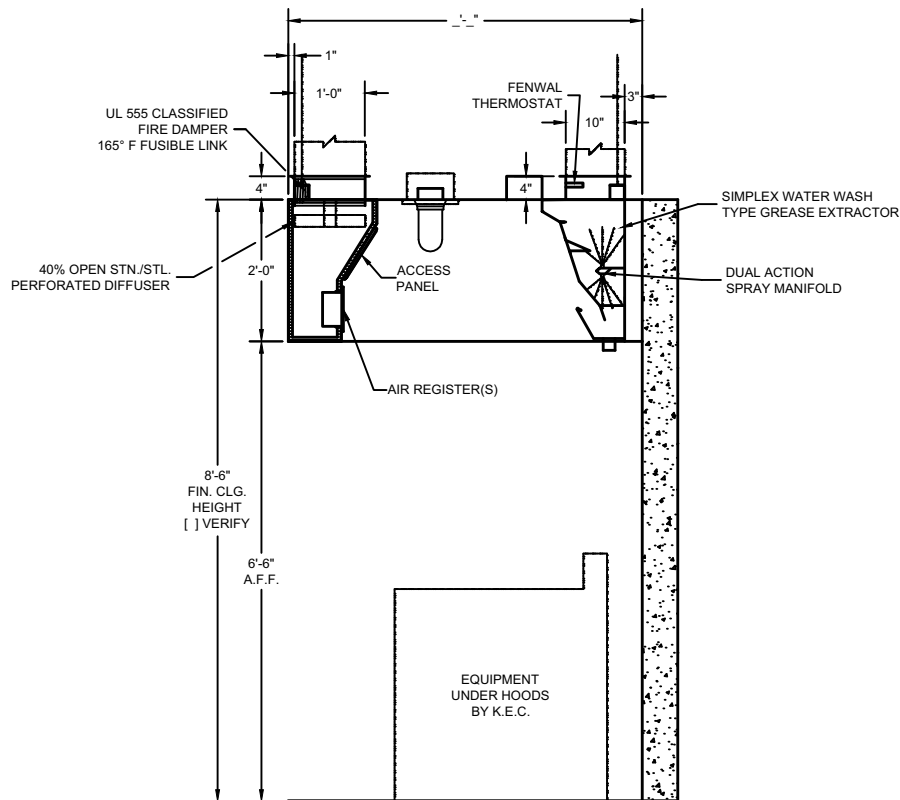
14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

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. \_\_\_\_\_  
 H.W. INLET SIZE \_\_\_\_\_  
 DRAIN SIZE \_\_\_\_\_  
 \_\_\_\_\_ GPM @ 40 PSI  
 WATER TEMP 140°F - 180°F  
 NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



SECTION

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

Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to **CADDY AirSystems** CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. Light fixtures to be powered by a 120/1/60 circuit.

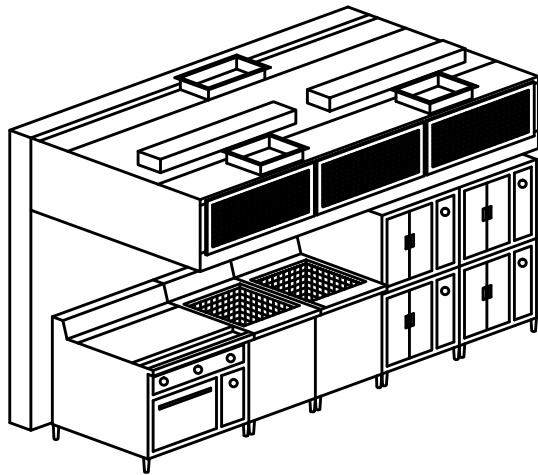
Mechanical Requirements

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, water consumption and ventilator drain sizes.





## Model SHW-C-W-AA Waterwash Ventilator



### General Specifications

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

#### General

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

#### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash type and is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications. This high efficiency is accomplished by utilizing a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction and shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction. Ventilators shall operate at air quantities as illustrated on plans.

#### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

#### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

#### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for field connections by applicable trades.

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

Ventilator shall have air registers along front face for face discharge of tempered make-up air. This type of make-up air is the most common and advantageous method of bringing air into the kitchen via the kitchen exhaust ventilator. Typically supply volume is 80%, or more depending upon the desired air balance. Supply air temperature should range from 60°F - 65°F, but may be as low as 50°F, depending on air volume, distribution, internal heat load, and desired ambient room temperature.

### 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:

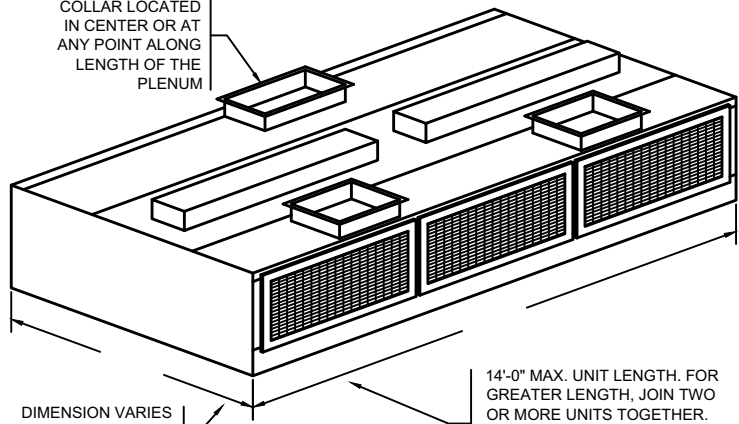
SHW-C-W-AA---

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



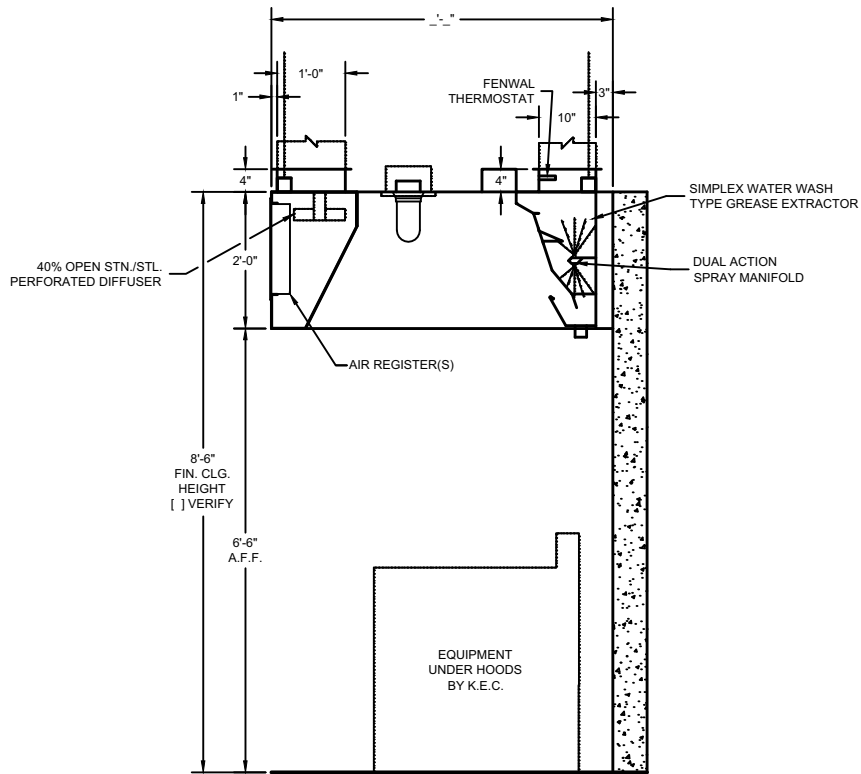
14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

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. \_\_\_\_\_  
 H.W. INLET SIZE \_\_\_\_\_  
 DRAIN SIZE \_\_\_\_\_  
 \_\_\_\_\_ GPM @ 40 PSI  
 WATER TEMP 140°F - 180°F  
 NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



SECTION

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

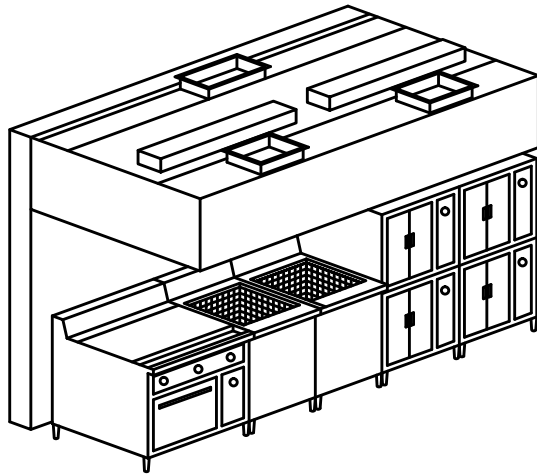
Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to **CADDY AirSystems** CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. Light fixtures to be powered by a 120/1/60 circuit.

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, water consumption and ventilator drain sizes.



## Model SHW-C-W-ASII Waterwash Ventilator



### General Specifications

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

#### General

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

#### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash type and is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications. This high efficiency is accomplished by utilizing a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction and shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction. Ventilators shall operate at air quantities as illustrated on plans.

#### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

#### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

#### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for field connections by applicable trades.

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

Up to 80% of the exhaust air may be supplied through this down discharge system. However, the air must be tempered to a minimum of 65°F to avoid discomfort to operations personnel.

### 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:

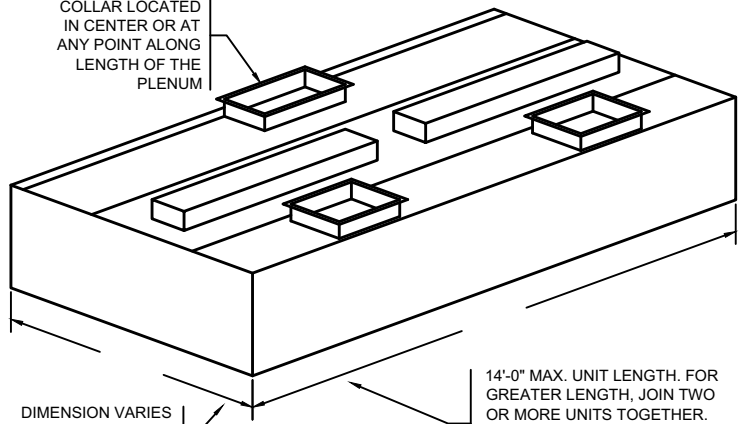
SHW-C-W-ASII---

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



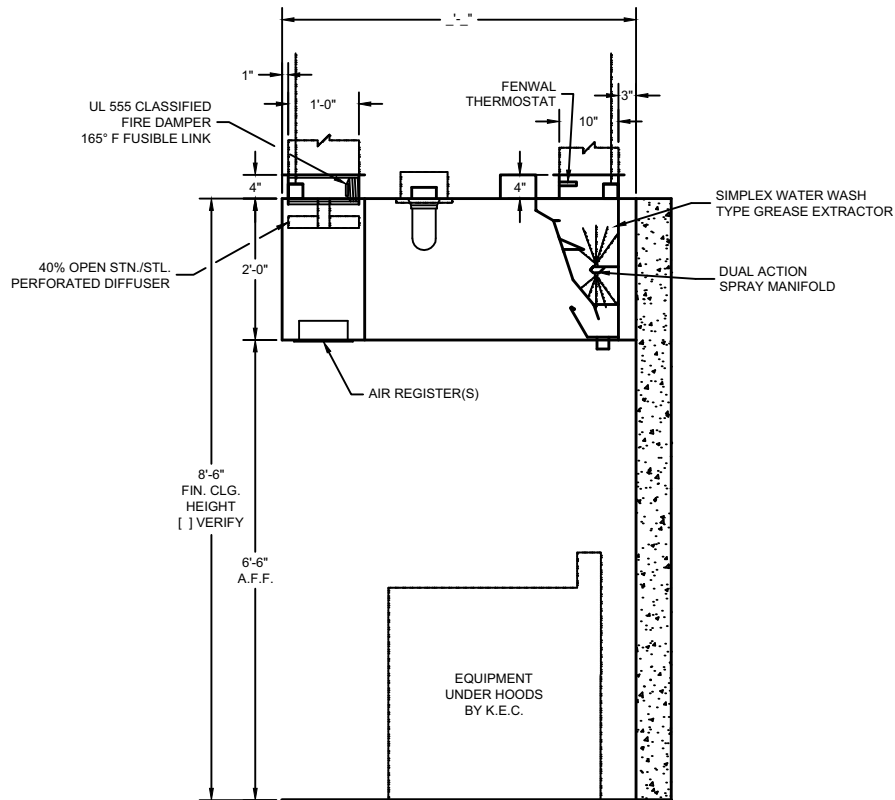
14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

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. \_\_\_\_\_  
 H.W. INLET SIZE \_\_\_\_\_  
 DRAIN SIZE \_\_\_\_\_  
 \_\_\_\_\_ GPM @ 40 PSI  
 WATER TEMP 140°F - 180°F  
 NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



SECTION

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

Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to **CADDY AirSystems** CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. Light fixtures to be powered by a 120/1/60 circuit.

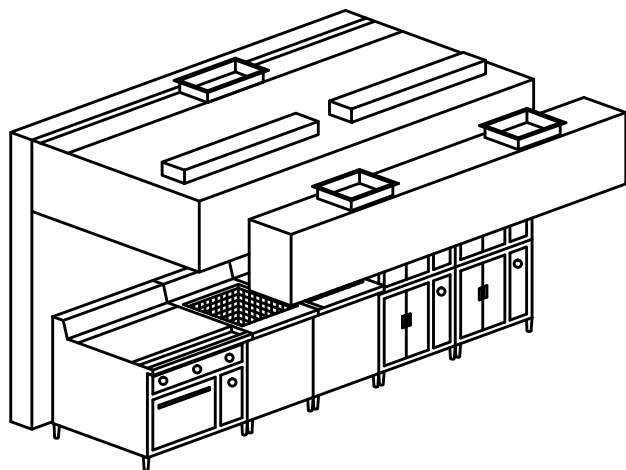
Mechanical Requirements

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, water consumption and ventilator drain sizes.



## Model SHW-C-W

Waterwash Ventilator With Ceiling Supply Plenum



### General Specifications

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

#### General

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

#### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash type and is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications. This high efficiency is accomplished by utilizing a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction and shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction. Ventilators shall operate at air quantities as illustrated on plans.

#### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

#### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

#### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for field connections by applicable trades.

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

Up to 80% of the exhaust air may be supplied through this down discharge system. However, the air must be tempered to a minimum of 65°F to avoid discomfort to operations personnel.

### 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:

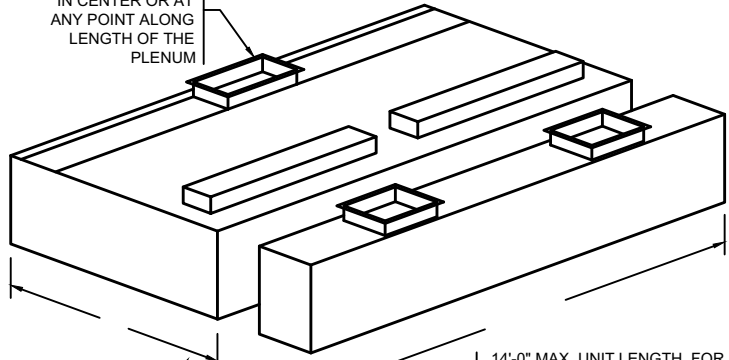
SHW-C-W- [ ] - [ ] - [ ]

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



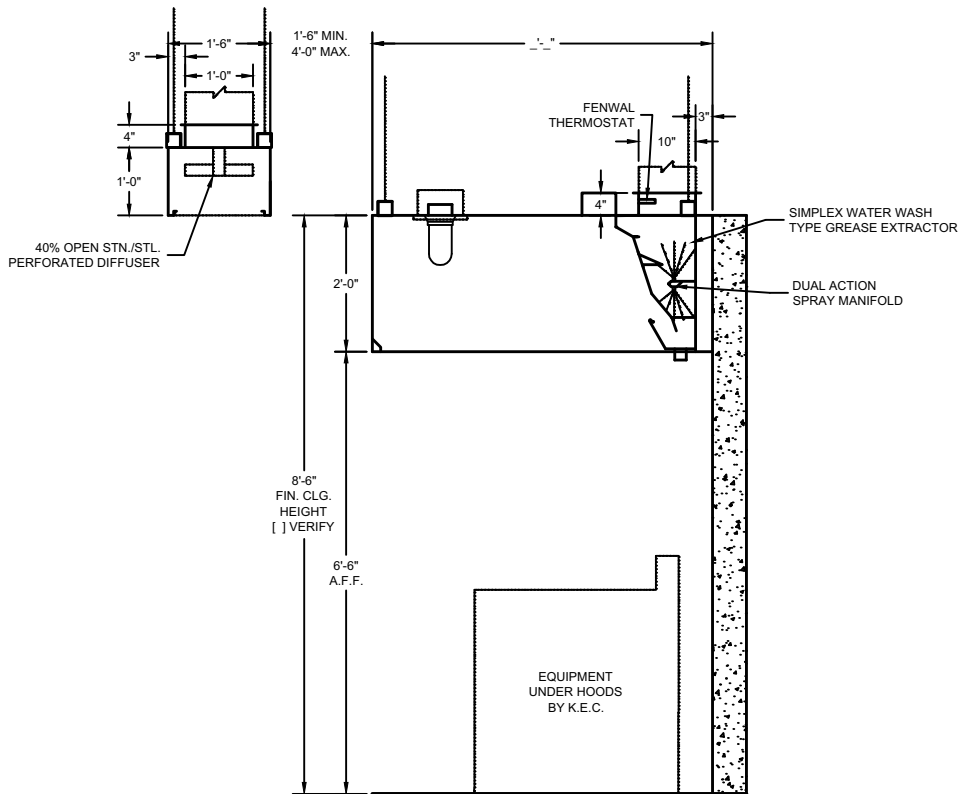
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

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. \_\_\_\_\_  
 H.W. INLET SIZE \_\_\_\_\_  
 DRAIN SIZE \_\_\_\_\_  
 \_\_\_\_\_ GPM @ 40 PSI  
 WATER TEMP 140°F - 180°F  
 NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



SECTION

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

Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to **CADDY AirSystems** CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. 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, water consumption and ventilator drain sizes.





**CADDY CORPORATION**

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Food Service Equipment

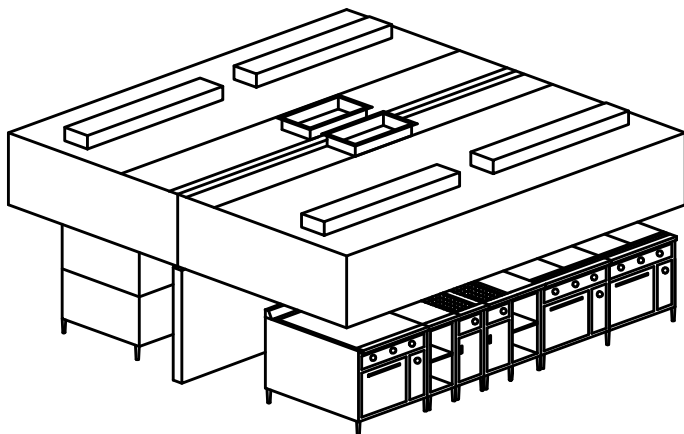
Air Systems

# Commercial Kitchen Exhaust Systems

Model SHW

Single Island Style

## Model SHW-C-I Waterwash Ventilator



### General Specifications

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

#### General

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

#### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash type and is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications. This high efficiency is accomplished by utilizing a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction and shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction. Ventilators shall operate at air quantities as illustrated on plans.

#### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

#### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

#### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for field connections by applicable trades.

### 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.





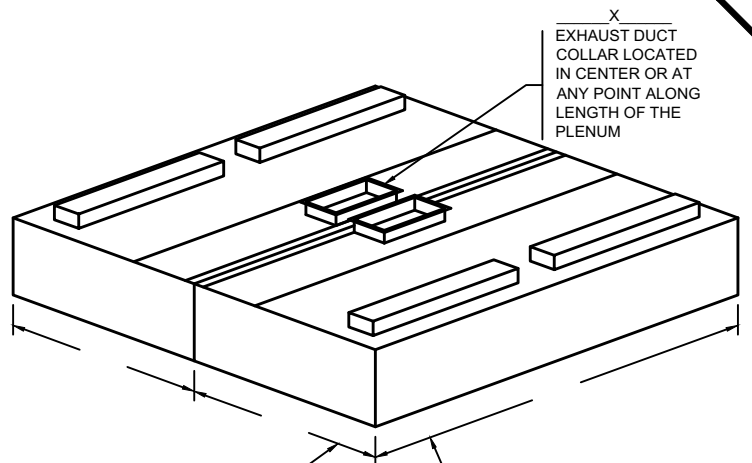
MODEL:

SHW-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

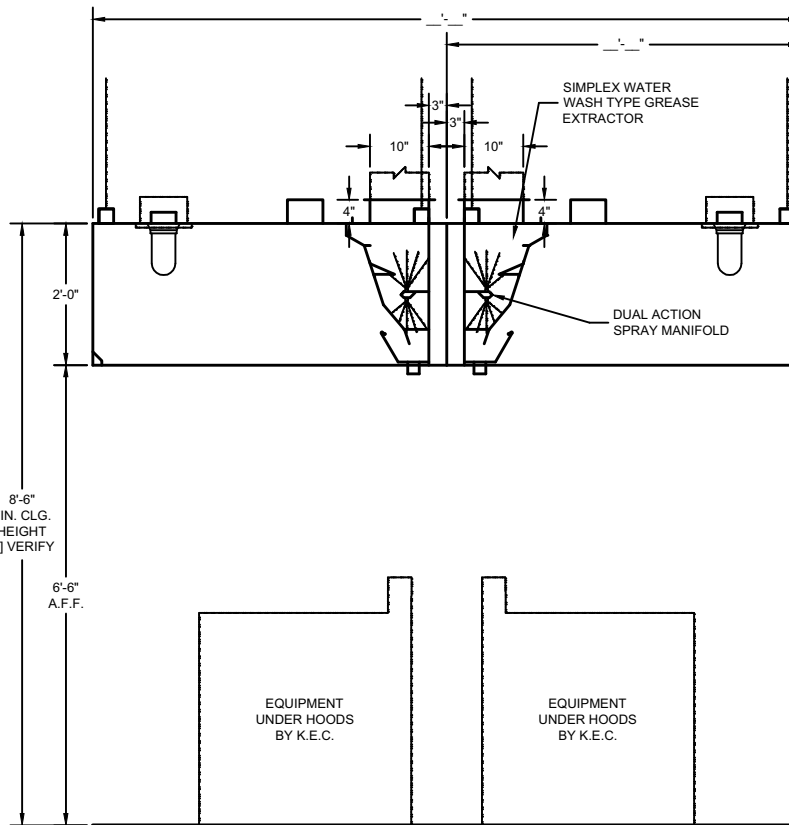
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

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. \_\_\_\_\_  
 H.W. INLET SIZE \_\_\_\_\_  
 DRAIN SIZE \_\_\_\_\_  
 \_\_\_\_\_ GPM @ 40 PSI  
 WATER TEMP 140°F - 180°F  
 NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



SIMPLEX WATER WASH TYPE GREASE EXTRACTOR

DUAL ACTION SPRAY MANIFOLD

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.

SECTION

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

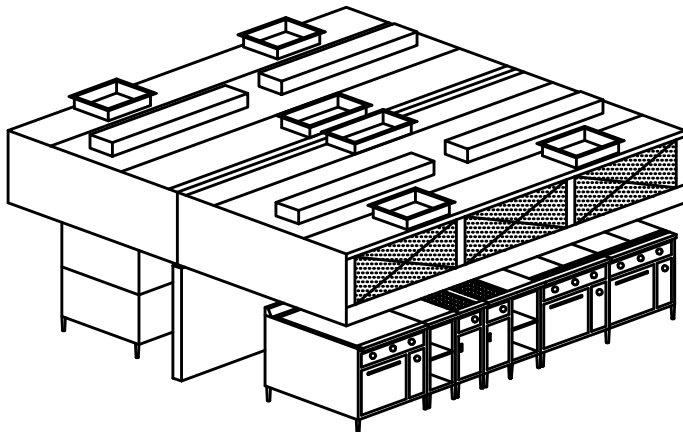
Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to **CADDY AirSystems** CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. Light fixtures to be powered by a 120/1/60 circuit.

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, water consumption and ventilator drain sizes.



## Model SHW-C-I-PA Waterwash Ventilator



### General Specifications

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

### General

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

### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash type and is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications. This high efficiency is accomplished by utilizing a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction and shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction. Ventilators shall operate at air quantities as illustrated on plans.

### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for field connections by applicable trades.

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

Ventilator shall have 40% open stainless steel perforated screens along front face for face discharge of tempered make-up air. This type of make-up air is the most common and advantageous method of bringing air into the kitchen via the kitchen exhaust ventilator. Typically supply volume is 80%, or more depending upon the desired air balance. Supply air temperature should range from 60°F - 65°F, but may be as low as 50°F, depending on air volume, distribution, internal heat load, and desired ambient room temperature.

### Application

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



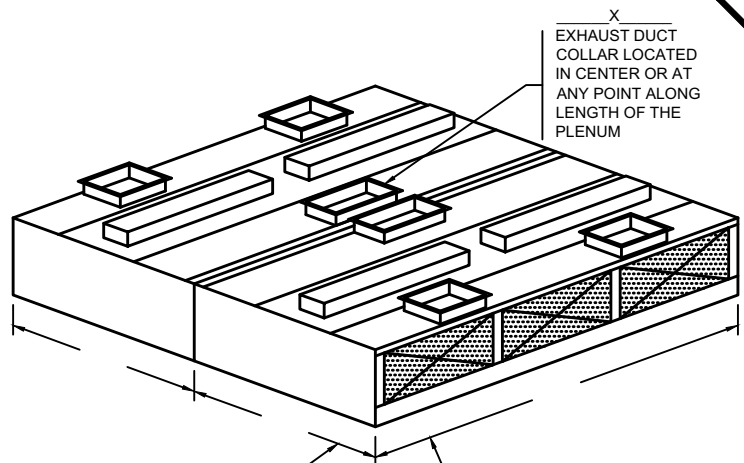
MODEL:

SHW-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

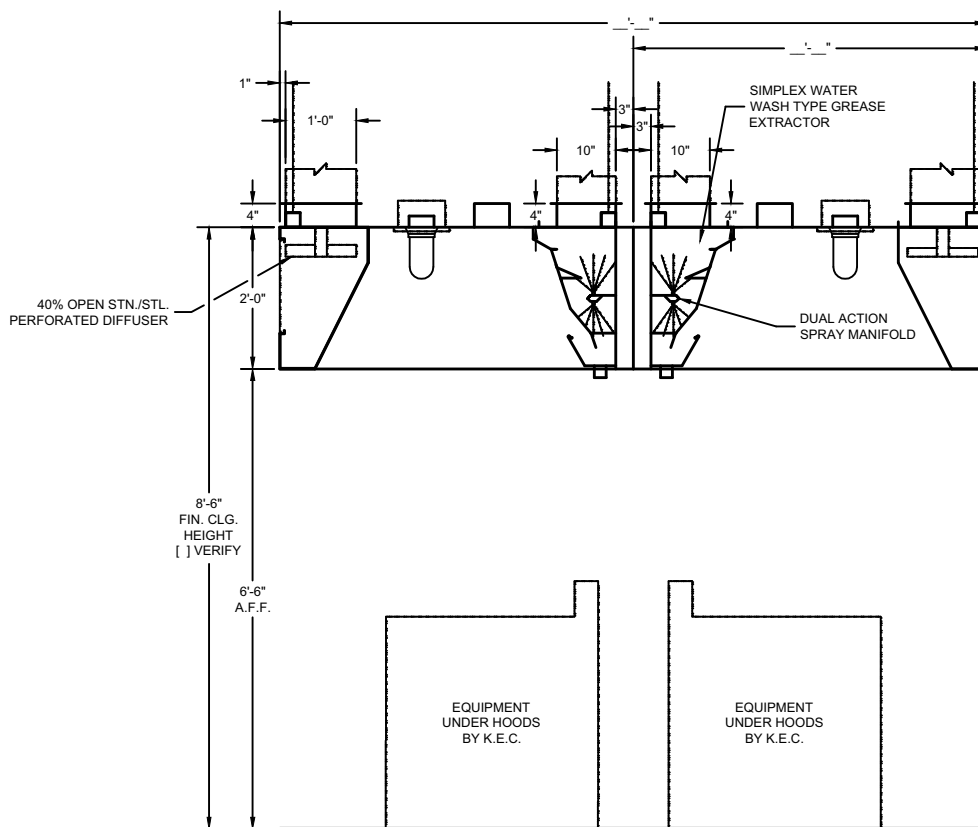
6" MIN. SIDE OVERHANG  
 (12" MIN. SIDE OVERHANG FOR CHARBROILER)

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

\_\_\_ GPM @ 40 PSI

WATER TEMP 140°F - 180°F

NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



40% OPEN STN./STL. PERFORATED DIFFUSER

SIMPLEX WATER WASH TYPE GREASE EXTRACTOR

DUAL ACTION SPRAY MANIFOLD

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.

SECTION

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

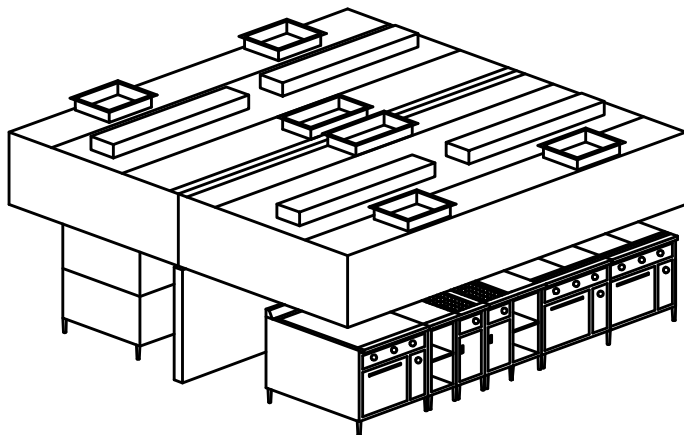
Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to **CADDY AirSystems** CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. Light fixtures to be powered by a 120/1/60 circuit.

#### 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, water consumption and ventilator drain sizes.



## Model SHW-C-I-ASI Waterwash Ventilator



### General Specifications

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

### General

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

### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash type and is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications. This high efficiency is accomplished by utilizing a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction and shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction. Ventilators shall operate at air quantities as illustrated on plans.

### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for field connections by applicable trades.

### 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. If the winter design temperature is below 10 degrees F, consult factory for air supply volumes and design considerations.

### 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.



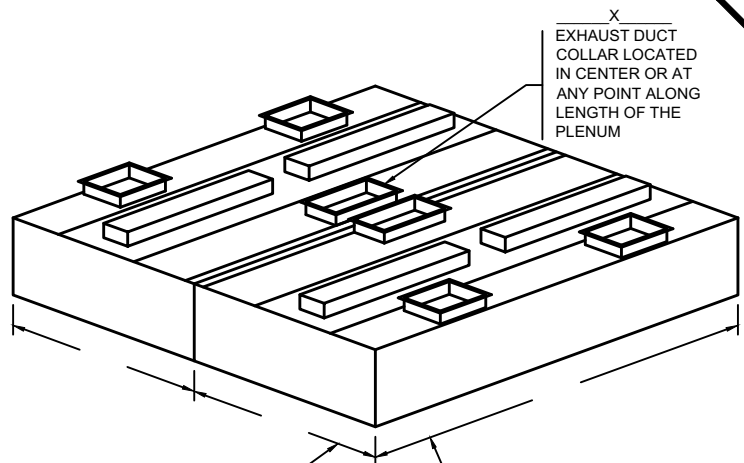
MODEL:

SHW-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

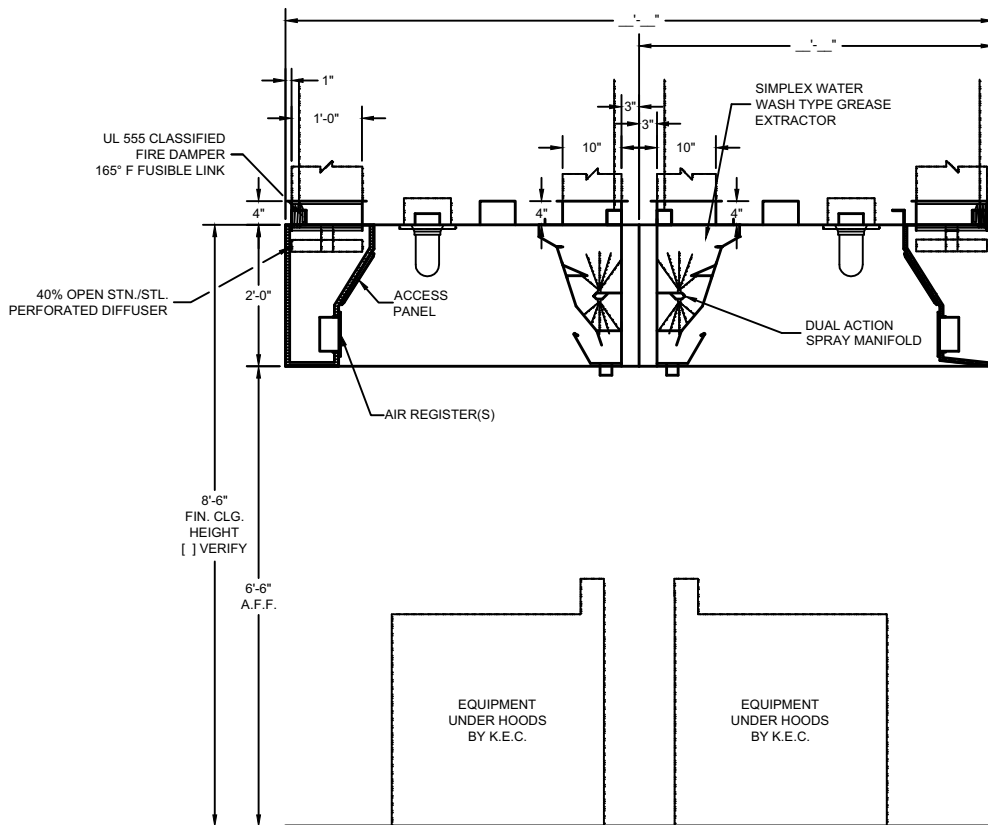
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

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. \_\_\_\_\_  
 H.W. INLET SIZE \_\_\_\_\_  
 DRAIN SIZE \_\_\_\_\_  
 \_\_\_\_\_ GPM @ 40 PSI  
 WATER TEMP 140°F - 180°F  
 NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



UL 555 CLASSIFIED FIRE DAMPER  
165° F FUSIBLE LINK

40% OPEN STN./STL. PERFORATED DIFFUSER

ACCESS PANEL

AIR REGISTER(S)

SIMPLEX WATER WASH TYPE GREASE EXTRACTOR

DUAL ACTION SPRAY MANIFOLD

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.

SECTION

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

Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to CADDY AirSystems CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. 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, water consumption and ventilator drain sizes.

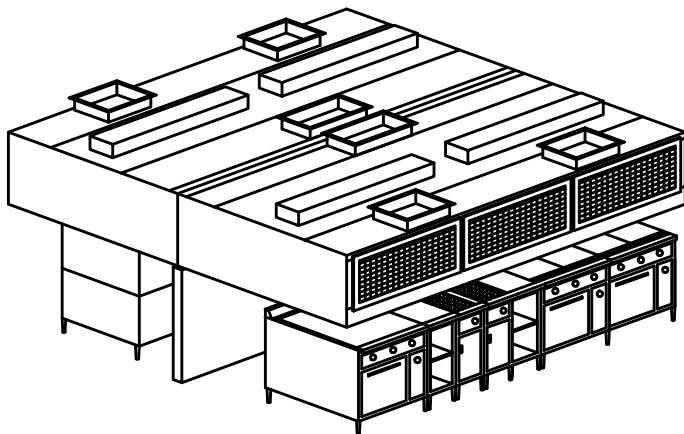


## Model SHW-C-I-AA Waterwash Ventilator

ITEM NO:

PROJECT:

LOCATION:



### General Specifications

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

### General

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

### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash type and is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". This ventilator is 95% grease extraction efficient when operated and maintained in accordance with design specifications. This high efficiency is accomplished by utilizing a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction and shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction. Ventilators shall operate at air quantities as illustrated on plans.

### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for field connections by applicable trades.

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

Ventilator shall have air registers 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.

 **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



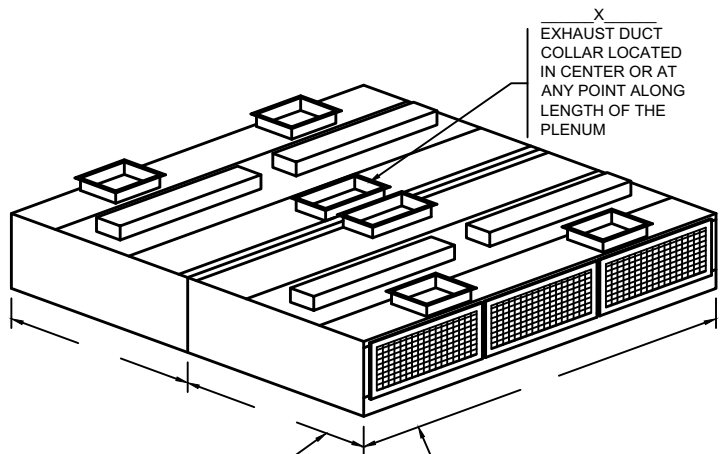
MODEL:

SHW-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

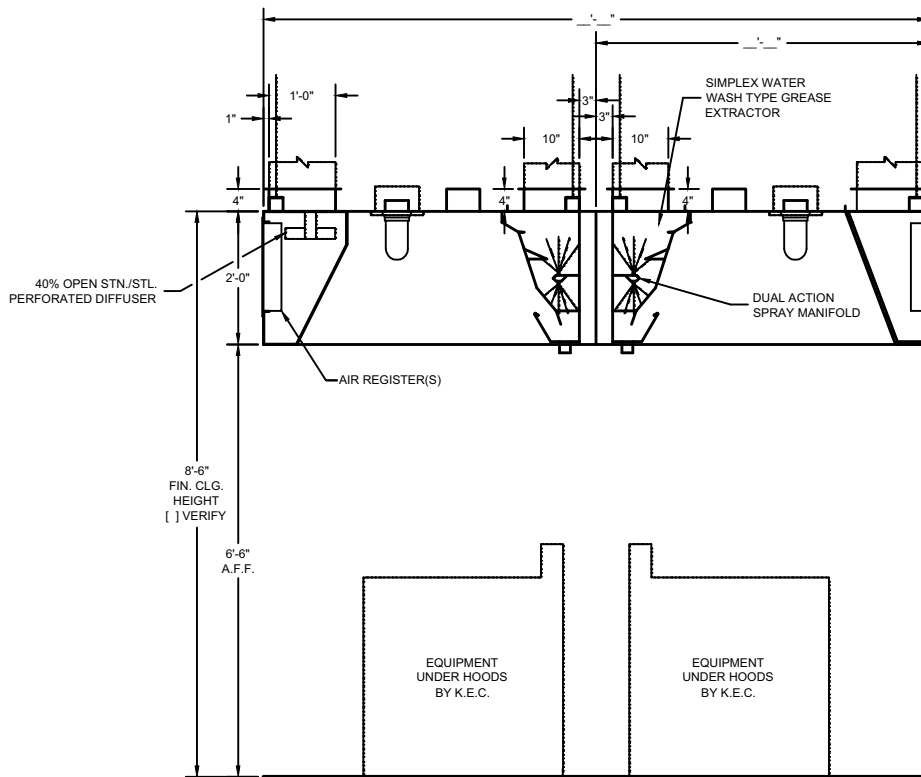
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

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. \_\_\_\_\_  
 H.W. INLET SIZE \_\_\_\_\_  
 DRAIN SIZE \_\_\_\_\_  
 \_\_\_\_\_ GPM @ 40 PSI  
 WATER TEMP 140°F - 180°F  
 NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



SECTION

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

Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to CADDY AirSystems CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. 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, water consumption and ventilator drain sizes.

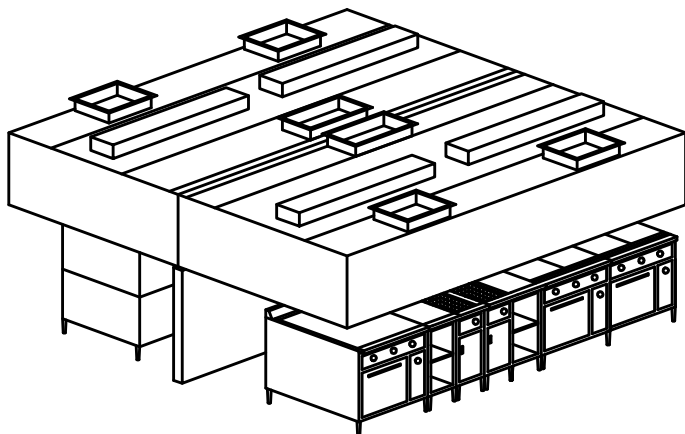


## Model SHW-C-I-ASII Waterwash Ventilator

ITEM NO:

PROJECT:

LOCATION:



### General Specifications

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

### General

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

### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash ventilator that is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". Each ventilator shall be a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction. Each ventilator shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction chamber cleaning action. Each ventilator shall have a grease extraction efficiency of 95% when operated within design parameters. This efficiency shall be achieved without the use of filters, cartridges, or constant running water. Ventilators shall operate at air quantities as illustrated on plans.

### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for field connections by applicable trades.

### 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.

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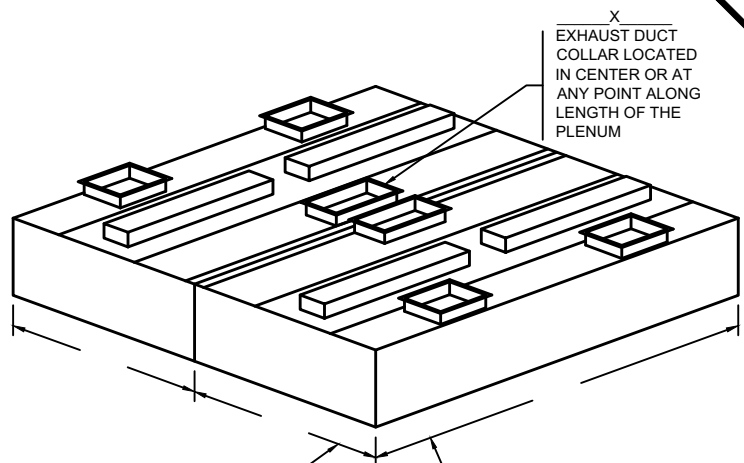
MODEL:

SHW-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



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

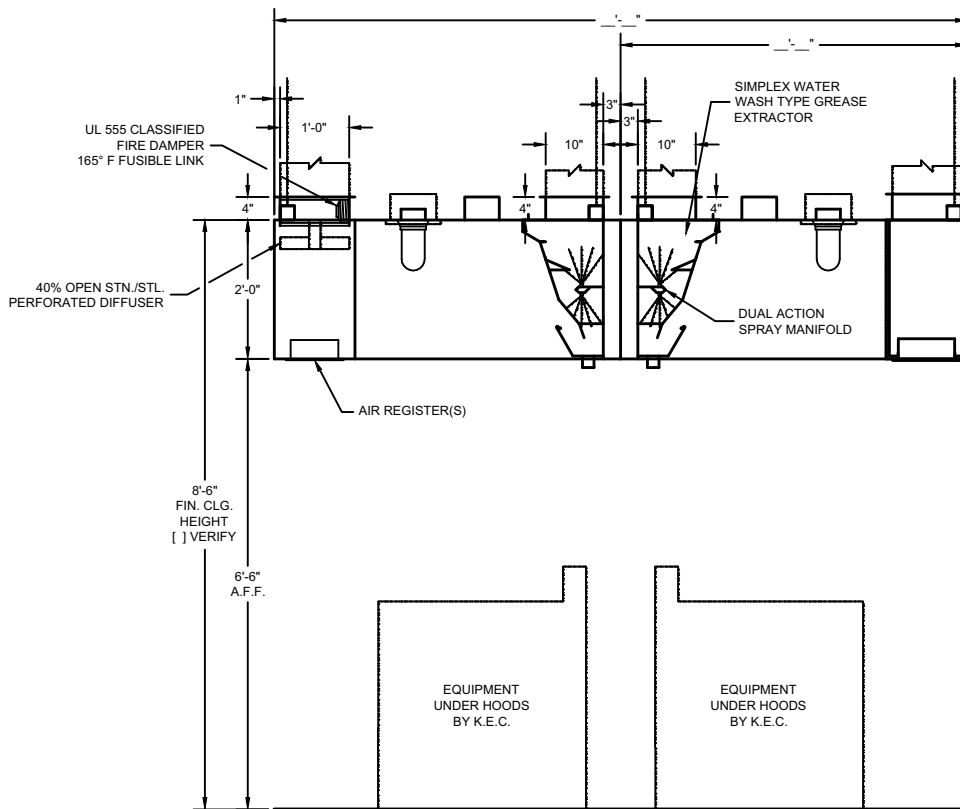
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

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. \_\_\_\_\_  
 H.W. INLET SIZE \_\_\_\_\_  
 DRAIN SIZE \_\_\_\_\_  
 \_\_\_\_\_ GPM @ 40 PSI  
 WATER TEMP 140°F - 180°F  
 NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



SECTION

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

Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to **CADDY AirSystems** CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. Light fixtures to be powered by a 120/1/60 circuit.

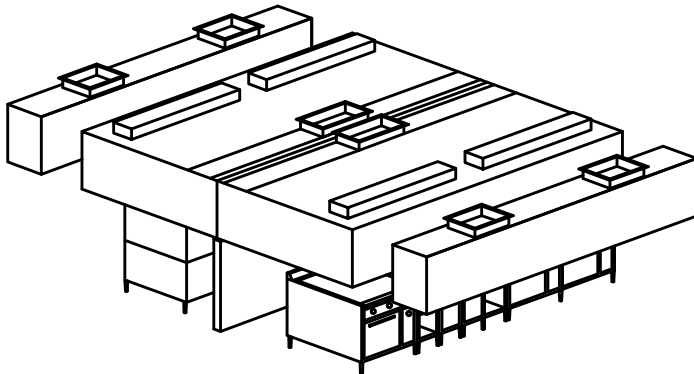
#### Mechanical Requirements

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, water consumption and ventilator drain sizes.



## Model SHW-C-I

Waterwash Ventilator With Ceiling Supply Plenum



### General Specifications

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

#### General

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

#### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash ventilator that is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". Each ventilator shall be a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction. Each ventilator shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction chamber cleaning action. Each ventilator shall have a grease extraction efficiency of 95% when operated within design parameters. This efficiency shall be achieved without the use of filters, cartridges, or constant running water. Ventilators shall operate at air quantities as illustrated on plans.

#### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

#### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

#### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for field connections by applicable trades.

### 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:

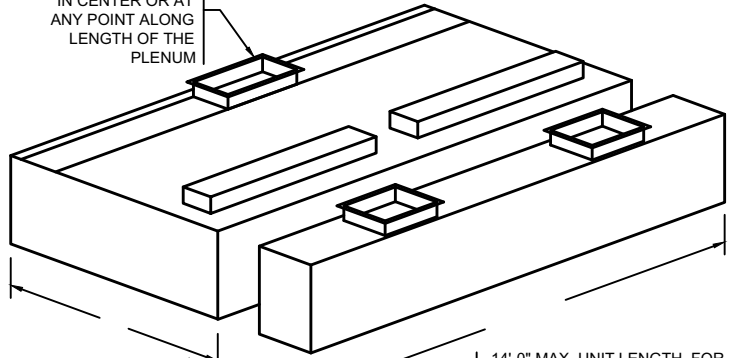
SHW-C-I---

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



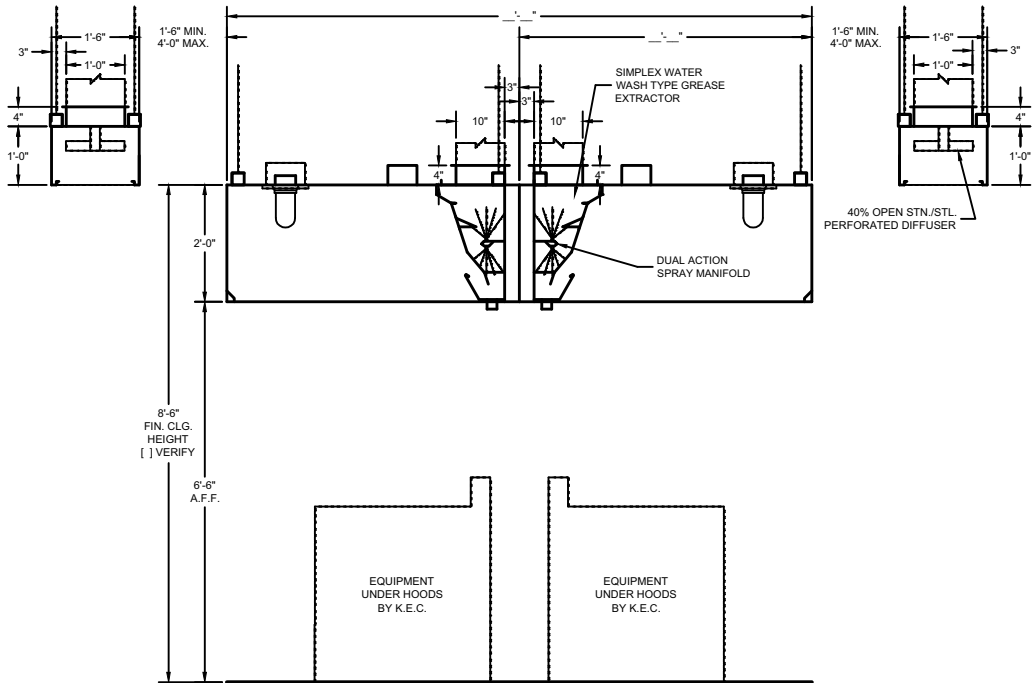
14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

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. \_\_\_\_\_  
H.W. INLET SIZE \_\_\_\_\_  
DRAIN SIZE \_\_\_\_\_  
\_\_\_\_ GPM @ 40 PSI  
WATER TEMP 140°F - 180°F  
NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



SECTION

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

Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to **CADDY AirSystems** CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. 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, water consumption and ventilator drain sizes.





**CADDY CORPORATION**

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Food Service Equipment

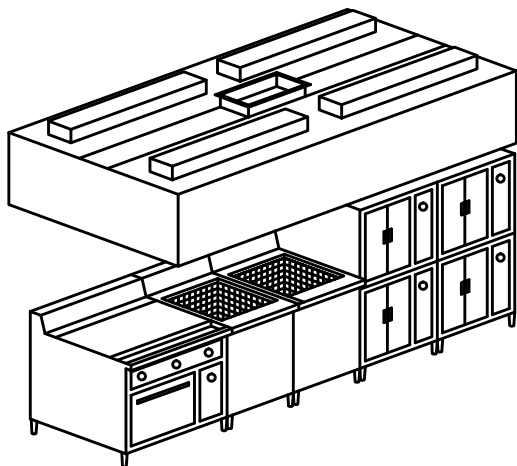
Air Systems

# Commercial Kitchen Exhaust Systems

Model SHW

Double Island Style

## Model SHW-C-II Waterwash Ventilator



### General Specifications

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

#### General

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

#### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash ventilator that is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". Each ventilator shall be a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction. Each ventilator shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction chamber cleaning action. Each ventilator shall have a grease extraction efficiency of 95% when operated within design parameters. This efficiency shall be achieved without the use of filters, cartridges, or constant running water. Ventilators shall operate at air quantities as illustrated on plans.

#### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

#### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

#### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for field connections by applicable trades.

### Application

Island 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.



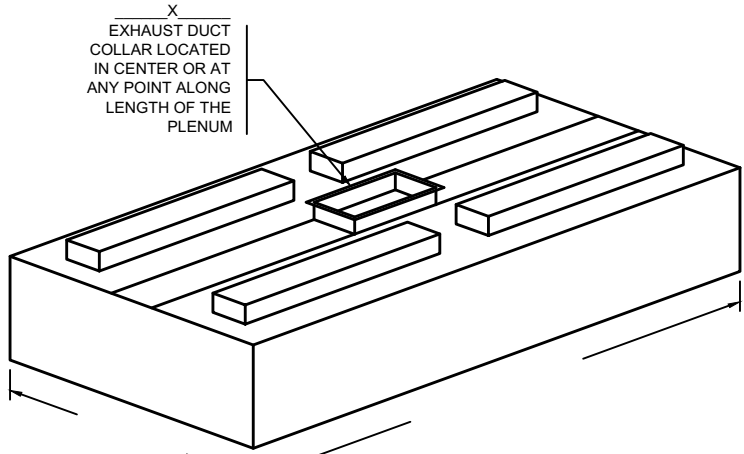
MODEL:

SHW-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

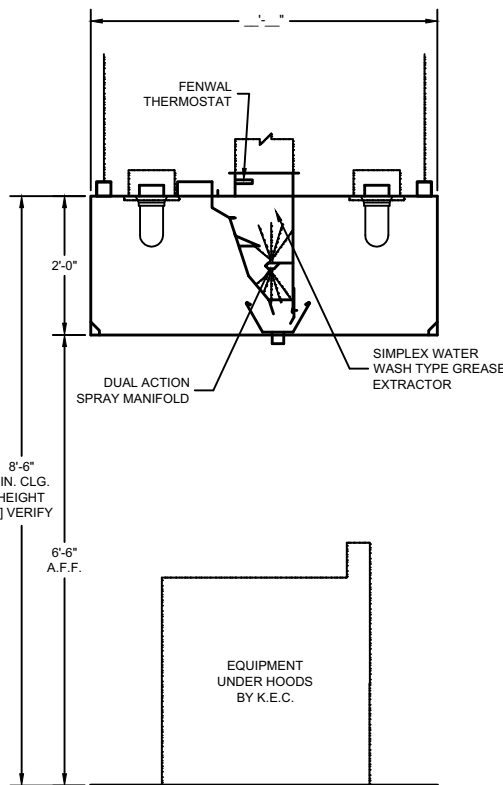
STANDARD LIGHT FIXTURES  
( ) 100 WATT INCANDESCENT  
( ) RECESSED INCANDESCENT  
( ) RECESSED FLUORESCENT  
(IF RECESSED FLUORESCENT SPECIFY SIZE)

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. \_\_\_\_\_  
H.W. INLET SIZE \_\_\_\_\_  
DRAIN SIZE \_\_\_\_\_  
\_\_\_\_ GPM @ 40 PSI  
WATER TEMP 140°F - 180°F  
NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD

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"



SECTION

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

Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to **CADDY AirSystems** CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. 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, water consumption and ventilator drain sizes.

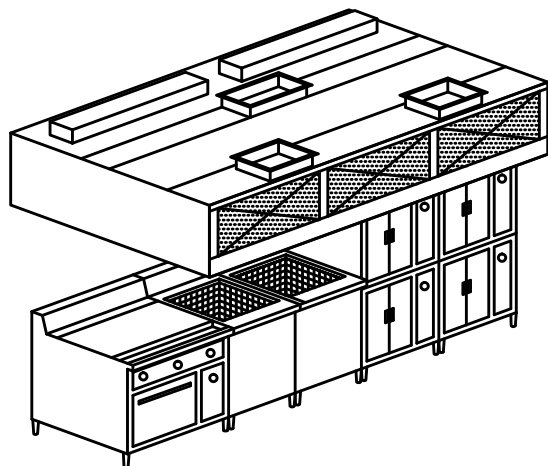


## Model SHW-C-II-PA Waterwash Ventilator

ITEM NO:

PROJECT:

LOCATION:



### General Specifications

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

#### General

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

#### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash ventilator that is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". Each ventilator shall be a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction. Each ventilator shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction chamber cleaning action. Each ventilator shall have a grease extraction efficiency of 95% when operated within design parameters. This efficiency shall be achieved without the use of filters, cartridges, or constant running water. Ventilators shall operate at air quantities as illustrated on plans.

#### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

#### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

#### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for filed connections by applicable trades.

### 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.

 **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:

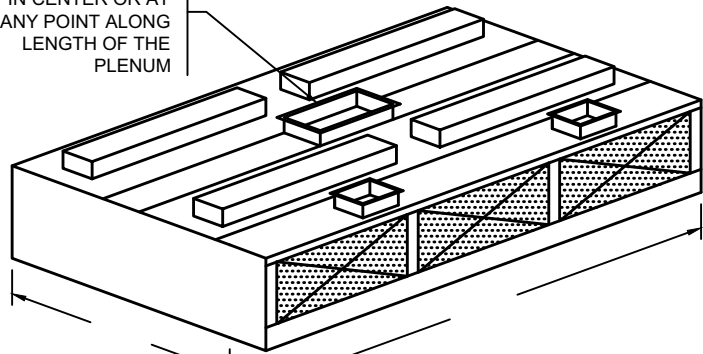
SHW-C-II-PA---

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

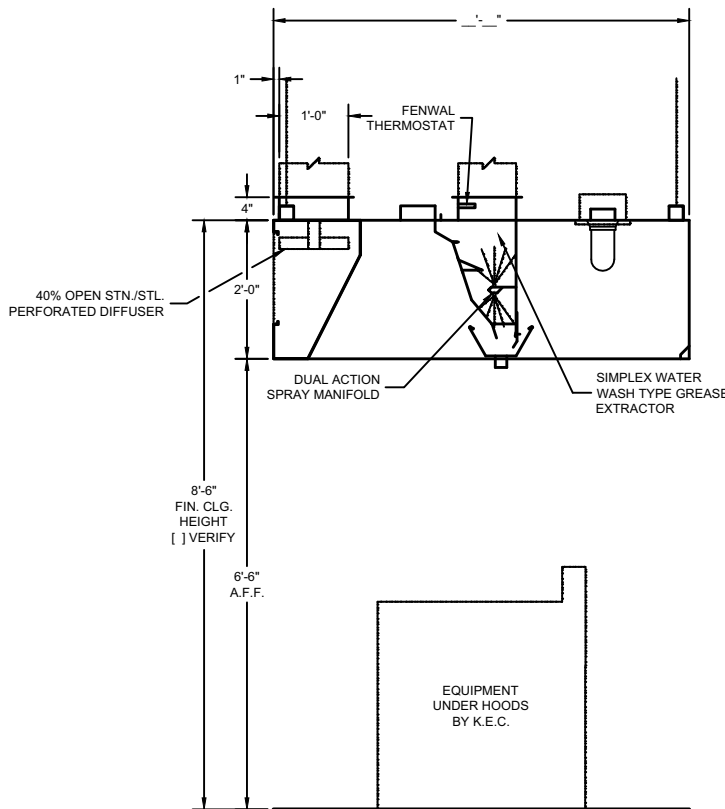
14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

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

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

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

\_\_\_\_ GPM @ 40 PSI  
 WATER TEMP 140°F - 180°F  
 NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



SECTION

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

Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to **CADDY AirSystems** CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. 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, water consumption and ventilator drain sizes.



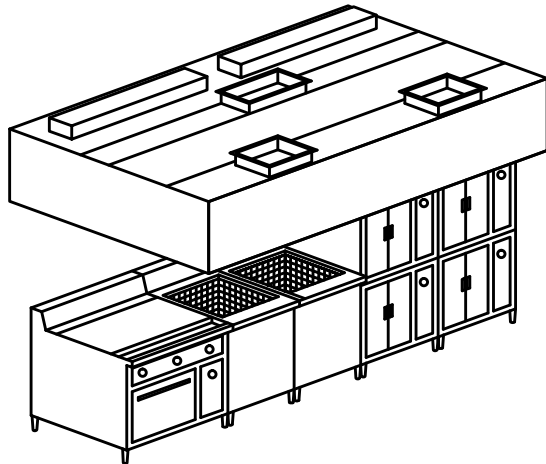


## Model SHW-C-II-ASI Waterwash Ventilator

ITEM NO:

PROJECT:

LOCATION:



### General Specifications

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

### General

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

### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash ventilator that is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". Each ventilator shall be a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction. Each ventilator shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction chamber cleaning action. Each ventilator shall have a grease extraction efficiency of 95% when operated within design parameters. This efficiency shall be achieved without the use of filters, cartridges, or constant running water. Ventilators shall operate at air quantities as illustrated on plans.

### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for filed connections by applicable trades.

### 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**  
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MODEL:

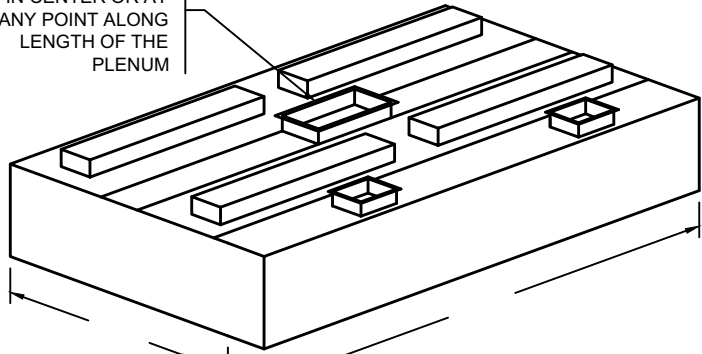
SHW-C-II-ASI---

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

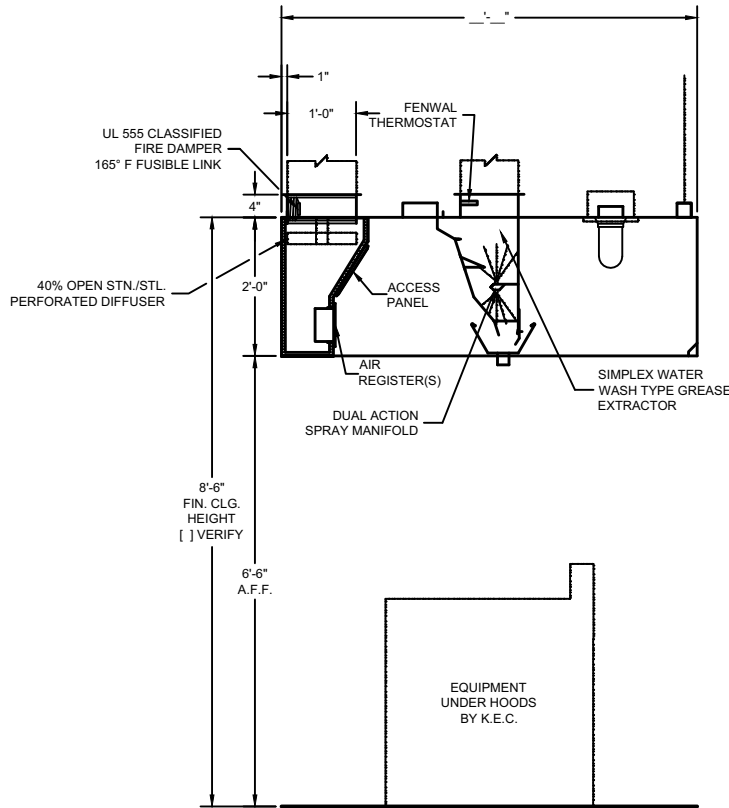
14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

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

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

\_\_\_\_ GPM @ 40 PSI  
 WATER TEMP 140°F - 180°F  
 NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



SECTION

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

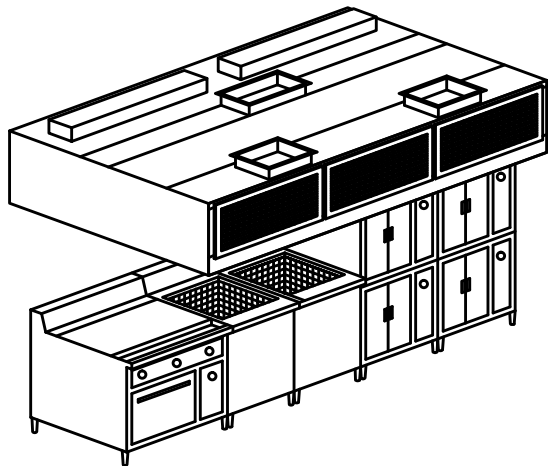
Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to **CADDY AirSystems** CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. Light fixtures to be powered by a 120/1/60 circuit.

#### 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, water consumption and ventilator drain sizes.



## Model SHW-C-II-AA Waterwash Ventilator



### General Specifications

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

### General

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

### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash ventilator that is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". Each ventilator shall be a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction. Each ventilator shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction chamber cleaning action. Each ventilator shall have a grease extraction efficiency of 95% when operated within design parameters. This efficiency shall be achieved without the use of filters, cartridges, or constant running water. Ventilators shall operate at air quantities as illustrated on plans.

### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for field connections by applicable trades.

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

Ventilator shall have air registers 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:

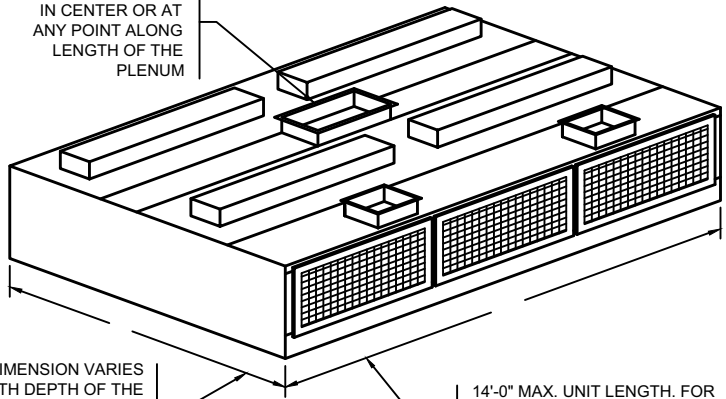
SHW-C-II-AA---

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

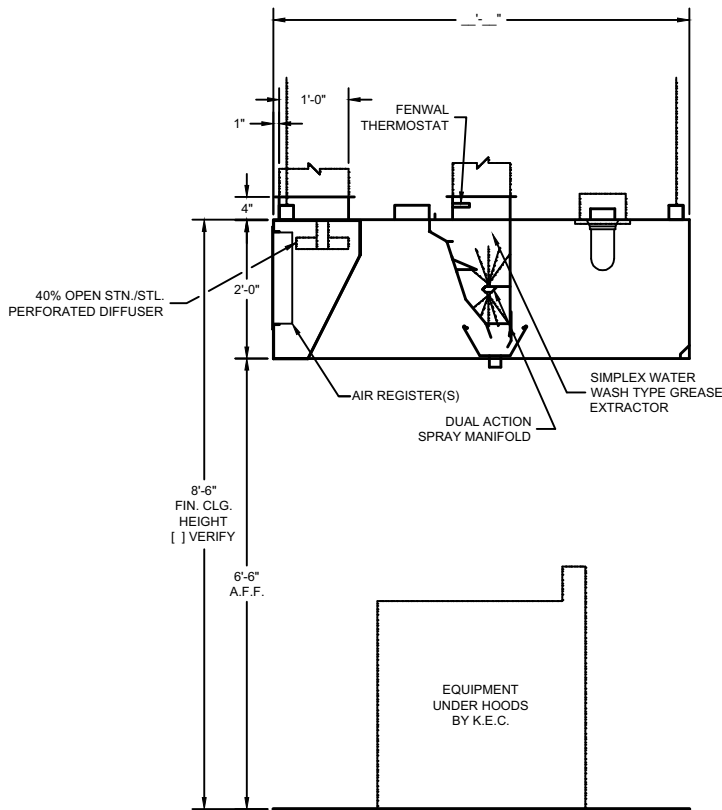
14'-0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE UNITS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"

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

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

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

\_\_\_\_ GPM @ 40 PSI  
 WATER TEMP 140°F - 180°F  
 NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



SECTION

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

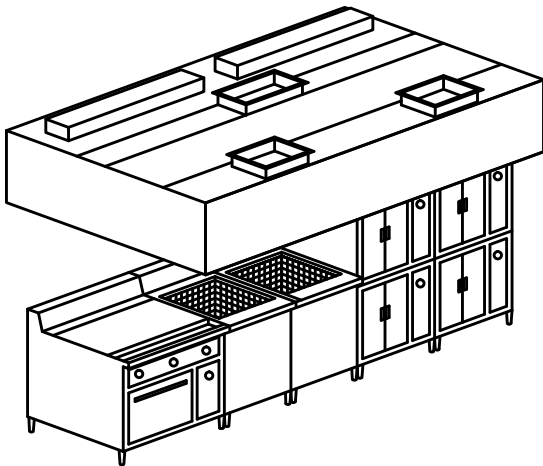
Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to **CADDY AirSystems** CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. Light fixtures to be powered by a 120/1/60 circuit.

#### 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, water consumption and ventilator drain sizes.



## Model SHW-C-II-ASII Waterwash Ventilator



### General Specifications

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

### General

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

### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash ventilator that is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". Each ventilator shall be a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction. Each ventilator shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction chamber cleaning action. Each ventilator shall have a grease extraction efficiency of 95% when operated within design parameters. This efficiency shall be achieved without the use of filters, cartridges, or constant running water. Ventilators shall operate at air quantities as illustrated on plans.

### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for field connections by applicable trades.

### 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.



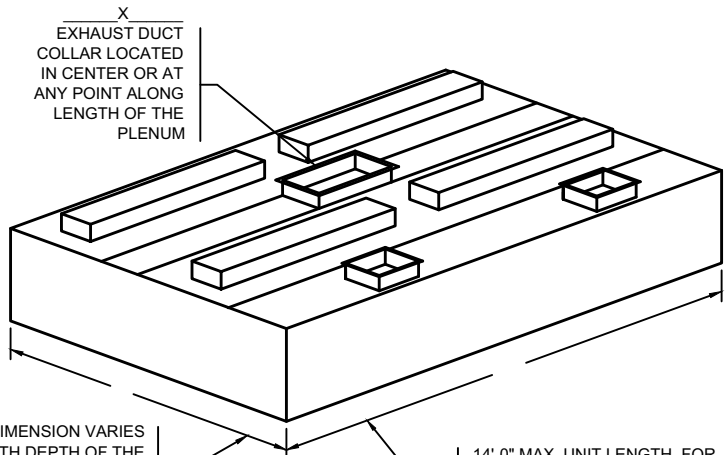
MODEL:

SHW-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



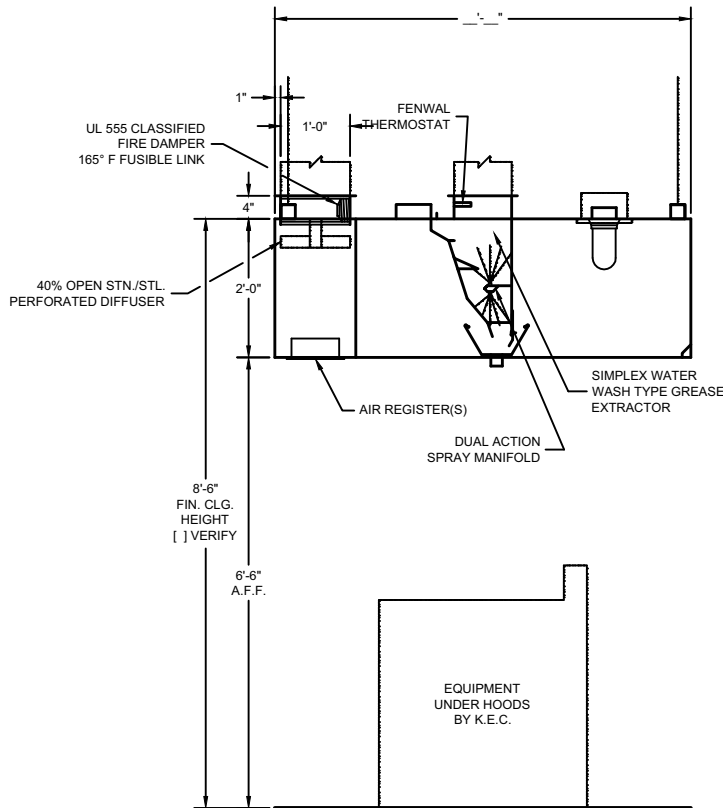
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

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. \_\_\_\_\_  
 H.W. INLET SIZE \_\_\_\_\_  
 DRAIN SIZE \_\_\_\_\_  
 \_\_\_\_\_ GPM @ 40 PSI  
 WATER TEMP 140°F - 180°F  
 NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



SECTION

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

Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to **CADDY AirSystems** CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. Light fixtures to be powered by a 120/1/60 circuit.

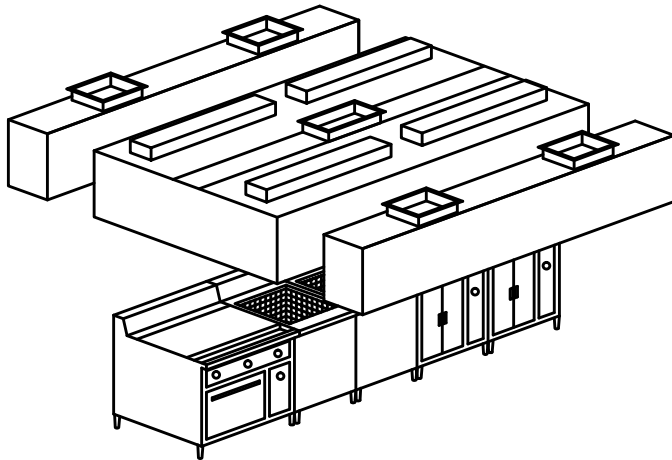
Mechanical Requirements

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, water consumption and ventilator drain sizes.



## Model SHW-C-II

Waterwash Ventilator With Ceiling Supply Plenum



### General Specifications

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

### General

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

### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash ventilator that is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". Each ventilator shall be a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction. Each ventilator shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction chamber cleaning action. Each ventilator shall have a grease extraction efficiency of 95% when operated within design parameters. This efficiency shall be achieved without the use of filters, cartridges, or constant running water. Ventilators shall operate at air quantities as illustrated on plans.

### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for filed connections by applicable trades.

### 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:

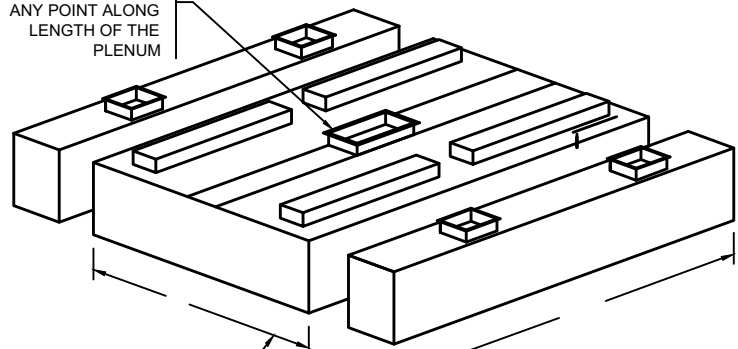
SHW-C-II- [ ] - [ ] - [ ]

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



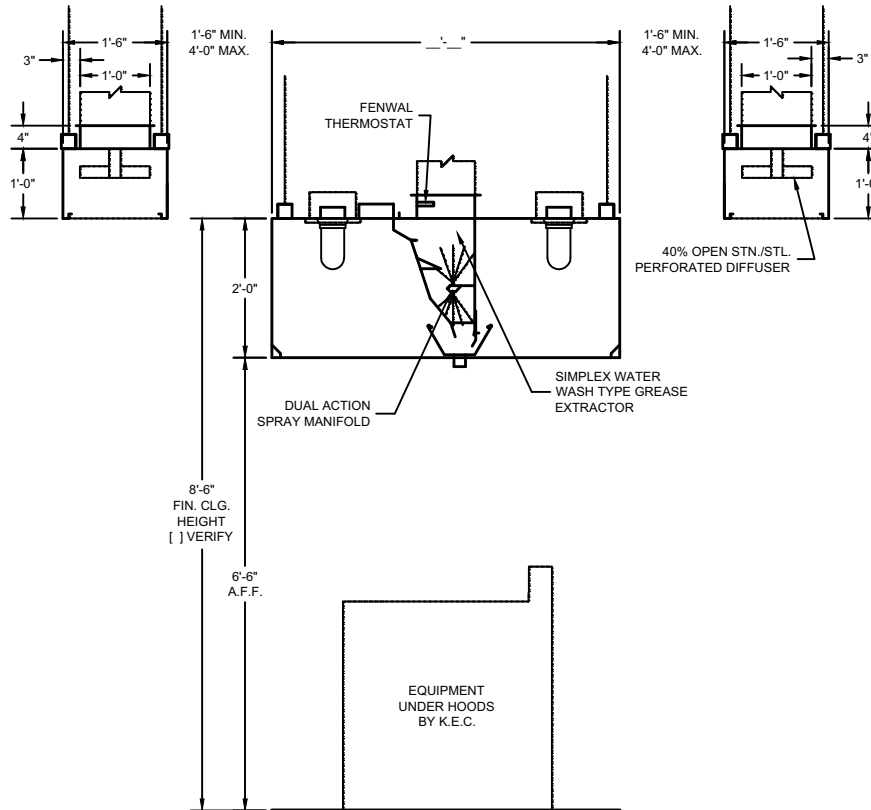
DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG

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)

ITEM # \_\_\_\_\_  
EST. WEIGHT \_\_\_\_\_  
LENGTH \_\_\_\_\_  
WIDTH \_\_\_\_\_  
HEIGHT \_\_\_\_\_  
EXHAUST-CFM \_\_\_\_\_  
DUCT SIZE \_\_\_\_\_  
S.P. \_\_\_\_\_  
H.W. INLET SIZE \_\_\_\_\_  
DRAIN SIZE \_\_\_\_\_  
\_\_\_\_ GPM @ 40 PSI  
WATER TEMP 140°F - 180°F  
NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



SECTION

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

Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to **CADDY AirSystems** CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. 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, water consumption and ventilator drain sizes.







**CADDY CORPORATION**

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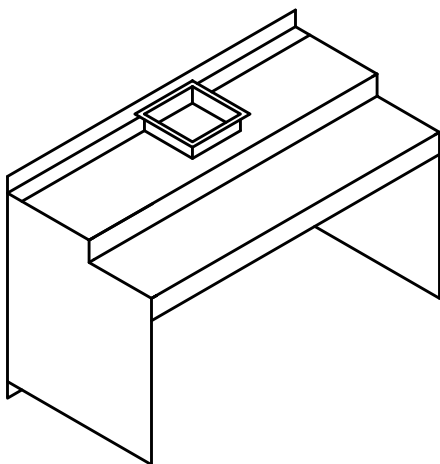
Food Service Equipment

Air Systems

# Commercial Kitchen Exhaust Systems

Model SHW  
Eyebrow Style

## Model SHW-BK-W Waterwash Ventilator



### General Specifications

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

#### General

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

#### Description

The CADDY *AirSystems* Model "SHW" Ventilator is a water-wash ventilator that is UL Listed under the standards set forth in UL 710 "Exhaust Hoods for Commercial Cooking Equipment". Each ventilator shall be a high velocity centrifugal grease extractor, with the air inlet opening parallel to the cooking equipment it serves. Each ventilator shall have three full-length horizontal baffles for centrifugal grease extraction. Each ventilator shall be equipped with one full-length wash manifold with upper and lower brass spray nozzles for superior extraction chamber cleaning action. Each ventilator shall have a grease extraction efficiency of 95% when operated within design parameters. This efficiency shall be achieved without the use of filters, cartridges, or constant running water. Ventilators shall operate at air quantities as illustrated on plans.

#### Accessibility and Inspection

Full length removable inspection doors shall be provided so that service can be performed on all interior components.

#### Automatic Washdown System

Ventilator to be equipped with one full length wash manifold with spray nozzles for automatic detergent injected wash using 140°F to 180°F hot water. Plumbing and electrical components for operation of the automatic wash system to be housed in the CADDY *AirSystems* Model "CPE" control panel.

#### Plumbing/Electrical

Ventilators to be factory pre-plumbed and pre-wired to a single connection point. Ventilators built in multiple sections to be furnished with unions and junction boxes for filed connections by applicable trades.

### 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:

SHW-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)

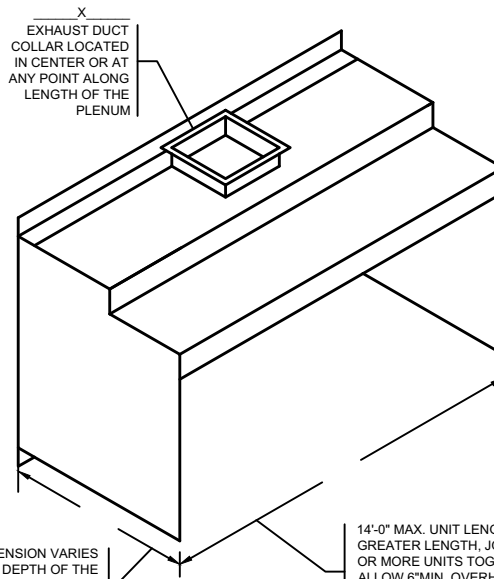
CONSULT FACTORY FOR NON-STANDARD HEIGHTS

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

\_\_\_ GPM @ 40 PSI

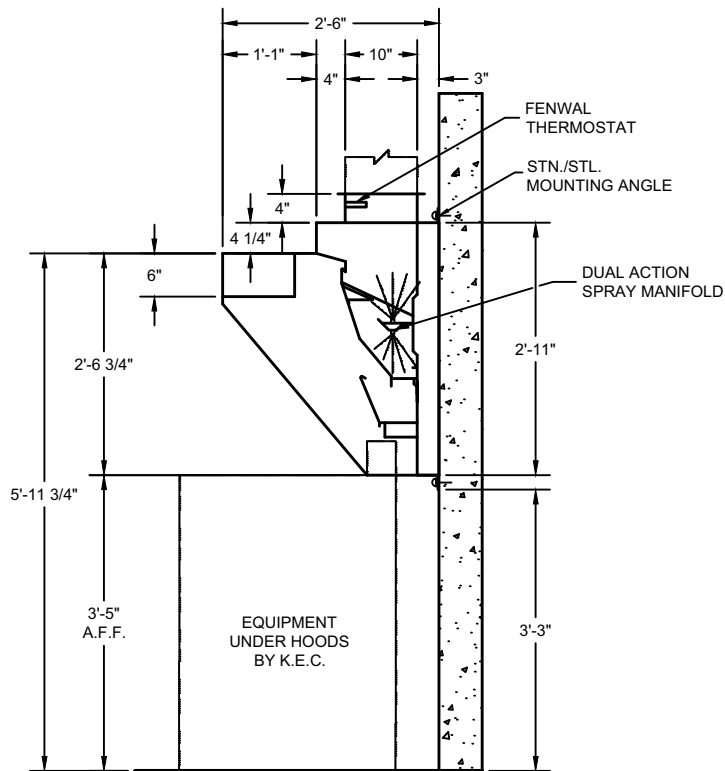
WATER TEMP 140°F - 180°F

NOTE: 5 MIN. WASH CYCLE PER 24 HR PERIOD



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"



SECTION Z-Z

DRAWINGS NOT TO SCALE

### ENGINEERING DATA

#### Ventilator Length

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

#### Ventilator Hanging Weight

Wt./ lineal ft.	Lbs.	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

Provide 120 volt, single phase, 60 hertz, 15 amp (min.) 24 hour service to **CADDY AirSystems** CPE control panel (refer to CPE engineering cut sheet). Control panel to be fused separately. 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, water consumption and ventilator drain sizes.

