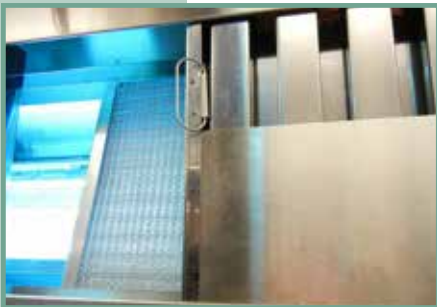




Ultraviolet Hoods

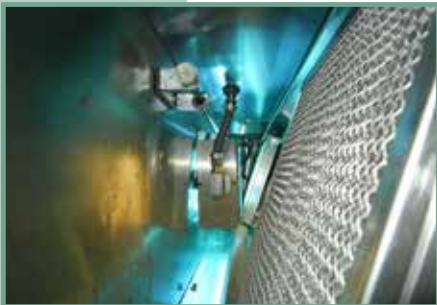
Safe, Effective and Simple to Use



Caddy Ultraviolet hoods use powerful “UVC” rays to create ozone behind the hood filters – filling the entire hood, ducts, and fans. That ozone photo-decomposes and oxidizes organic fat particulates exhausted through the hood, resulting in safer, cleaner, more efficient hood operation. As a result, it reduces grease in the system, greatly diminishing the risk of duct fires. Additional benefits include the cost saving elimination of steam cleaning, duct/fan maintenance, and ecology filter replacement.



Our hoods utilize a compact, six-scattered-bulb cassette, located outside the direct air stream for maximum ozone effect and cassette life. Bulbs last up to 8,000 hours and can be replaced without tools via an easily accessible, quick-disconnect bulb cassette.



HMI touch screen interfaces, mounted in a UDS, wall, or remote location, provide monitoring of the fully automatic Caddy UVC systems. Interfaces show UVC performance and bulb life with audible alarms for improper filter position.

Caddy UVC Hoods provide rapid ROI whether used in back-of-the-house or frontend, cafeteria-style kitchens. They can be designed as a low air volume system and can be retrofitted when purchasing a Caddy UV-Ready Hood, contributing to “green” or LEED certification.



Made in USA



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Right: After 2 years of heavy chargrilling with no steam cleaning, the hood chamber and exhaust ducts remain unsoiled.

Far Right: In another kitchen, following 2.5 years of commercial use, the hood chamber and exhaust ducts are still clean with grease build up only on outside of hood.



Features & Benefits:

- Eliminates the need for caustic detergents and most steam cleaning
- Breakdown of bacteria growth in grease laden areas of internal hood chamber reduces odors
- Low power consumption (120V)
- New compact cartridge filter with directional airflow to maximize UVC effectiveness
- Insulated ballast box with high heat wiring and controls
- Full Caddy warranty and nationwide technical support
- Caddy UV hood are only 24" high (vs. 30" competitors)

To learn more about the benefits of Caddy UV hood and begin enjoying the benefits of a safer, more cost-effective kitchen, call (856) 467-4222 or click on www.caddycorp.com today.

Smart Kitchen Solutions

We don't just manufacture the best Exhaust Systems, Conveyors, UDS, and Carts in the business – we carefully design and hand-craft every product to perfectly fit our clients' unique needs. Every Caddy product is backed with industry benchmark warranties. Whether you're in need of a custom serving POD or a decorative architectural hood and accumulator, our engineers and designers will bring your ideas to life. Choose Caddy for superior quality and service.

Conveyors



Tray Make-Up
Custom Accumulators
Soiled Tray and Plate Conveyors

Kitchen Ventilation Systems



Baffle | Cartridge | UVC
Low Air Volume | Variable Air-volume Control
Custom Architectural Design

& Utility Distribution Systems



Island | Wall | Custom Ceiling | Mobile
Quick-Disconnect Fittings
Safe Cost-effective Flexibility

Cart and Support Equipment



Tray Delivery Carts
POD Systems
Custom Fabrication
Hot and Cold Wells

