CADDY CORPORATION

Food Service Equipment Air Systems

Commercial Kitchen Exhaust Systems

Model SHC

Dry Extractor Style

CADDY CORPORATION

Food Service Equipment Air Systems

Commercial Kitchen Exhaust Systems

Model SHC

Wall Mount Style

CADDY Air Systems

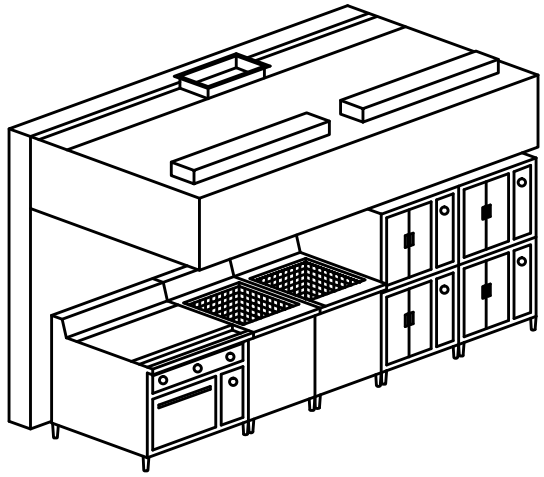
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-W

Dry Cartridge Ventilator



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model "SHC" Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

Application

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

Light Fixtures

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

Exhaust Fans

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

Fire Protection

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

Approvals

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

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CADDY
Air Systems

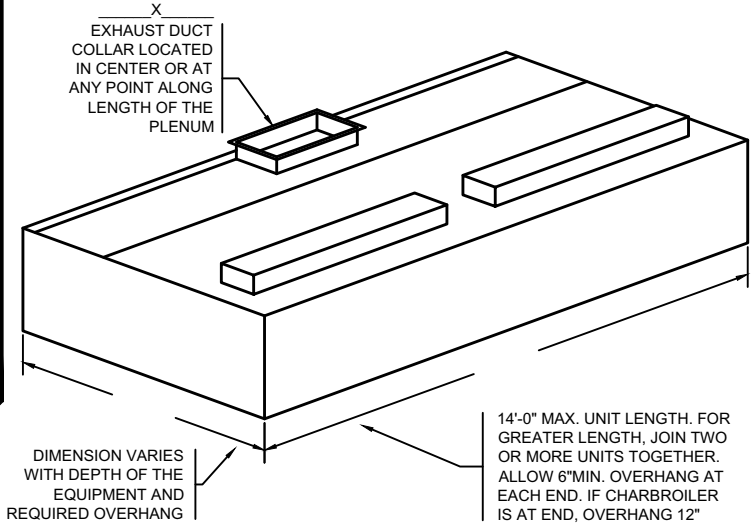
MODEL:

SHC-C-W - [ ] - [ ] - [ ]

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

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

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



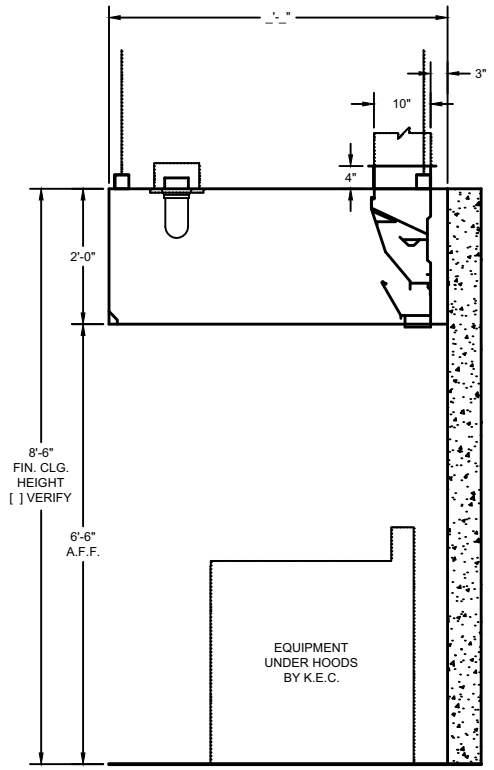
STANDARD LIGHT FIXTURES
(__) 100 WATT INCANDESCENT
(__) RECESSED INCANDESCENT
(__) RECESSED FLUORESCENT
(IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS

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. _____



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.	75

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

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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY Air Systems

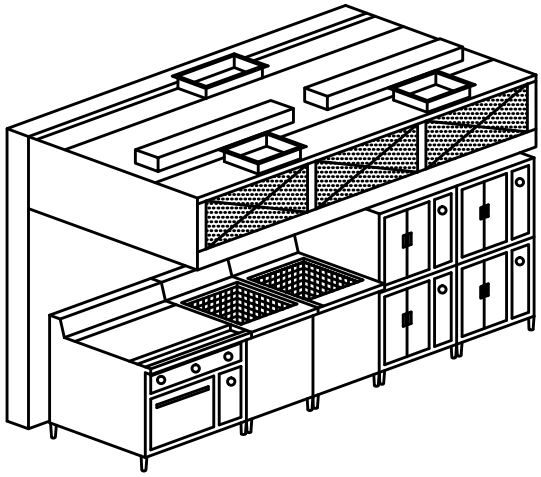
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-W-PA

Dry Cartridge Ventilator



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model "SHC" Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

Make-Up Air (Front Face Discharge)

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

Application

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

Light Fixtures

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

Exhaust Fans

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

Fire Protection

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

Approvals

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

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CADDY
Air Systems

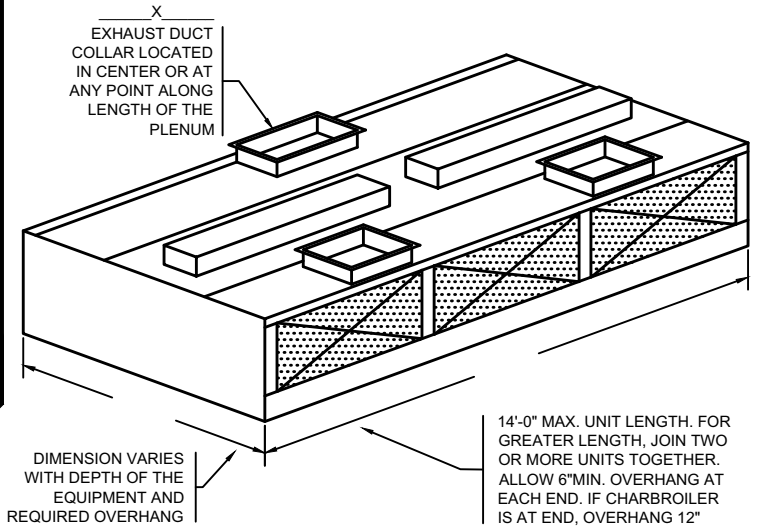
MODEL:

SHC-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



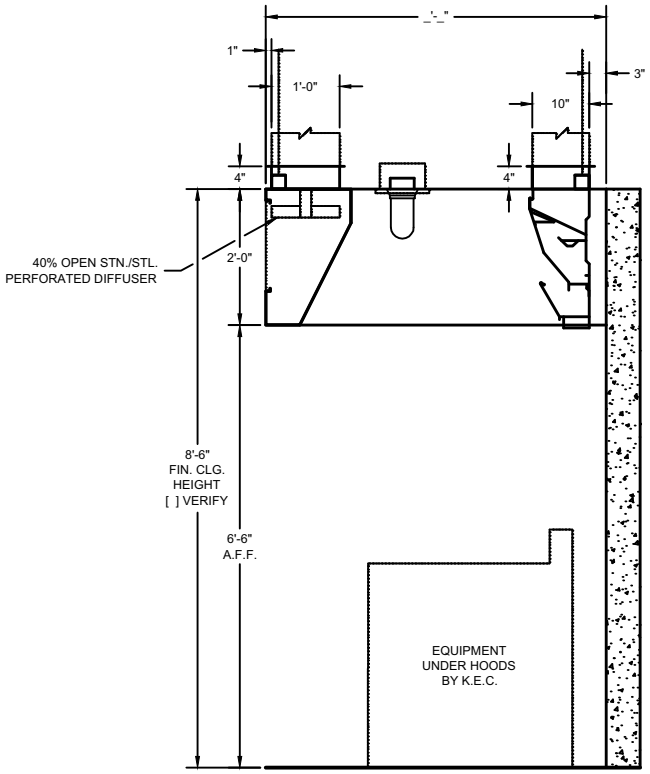
STANDARD LIGHT FIXTURES
(__) 100 WATT INCANDESCENT
(__) RECESSED INCANDESCENT
(__) RECESSED FLUORESCENT
(IF RECESSED FLUORESCENT SPECIFY SIZE)

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. _____



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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY Air Systems

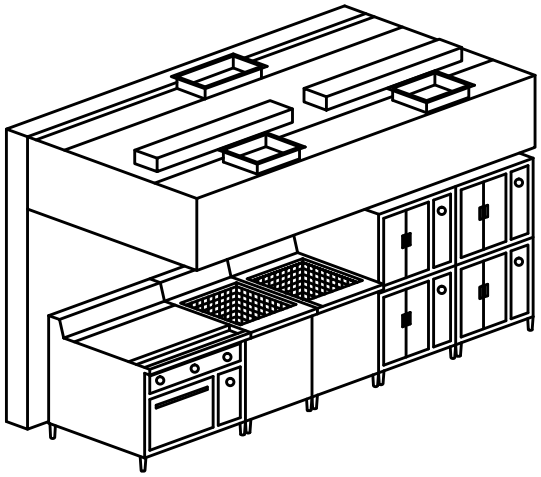
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-W-ASI

Dry Cartridge Ventilator



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model "SHC" Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

Make-Up Air (Internal Discharge)

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

Application

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

Light Fixtures

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

Exhaust Fans

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

Fire Protection

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

Approvals

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

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CADDY
Air Systems

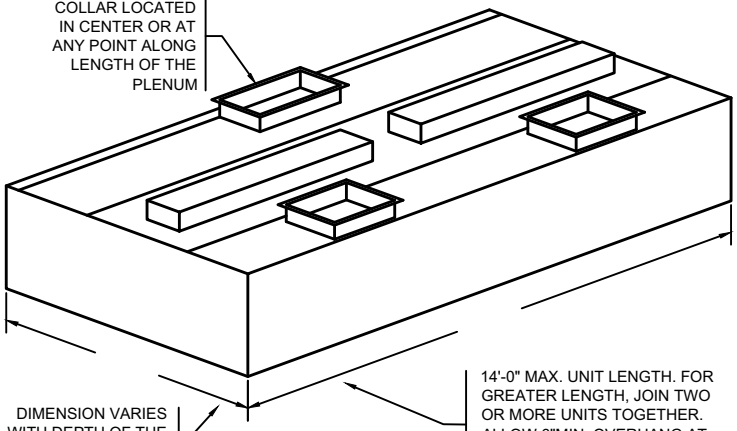
MODEL:

SHC-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



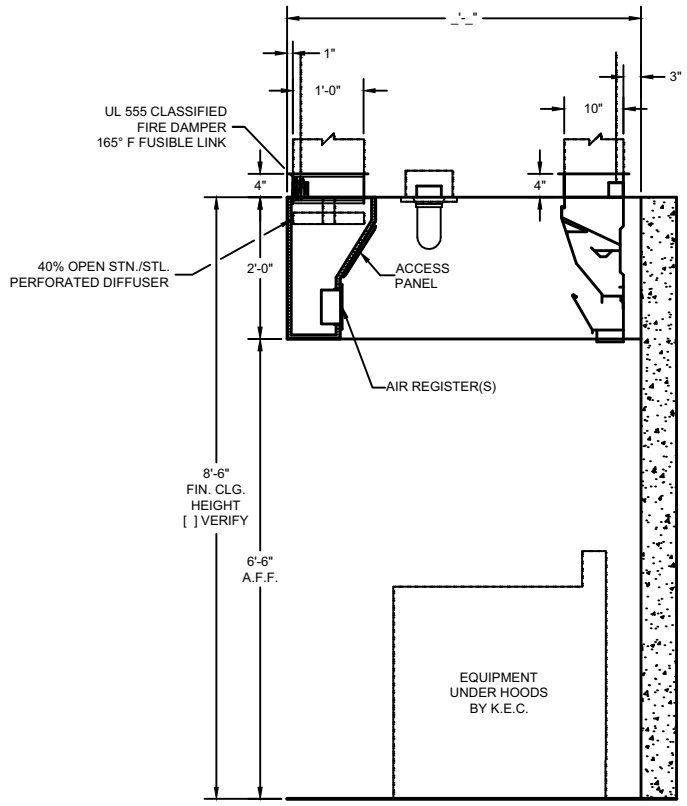
STANDARD LIGHT FIXTURES
(__) 100 WATT INCANDESCENT
(__) RECESSED INCANDESCENT
(__) RECESSED FLUORESCENT
(IF RECESSED FLUORESCENT SPECIFY SIZE)

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. _____



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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY Air Systems

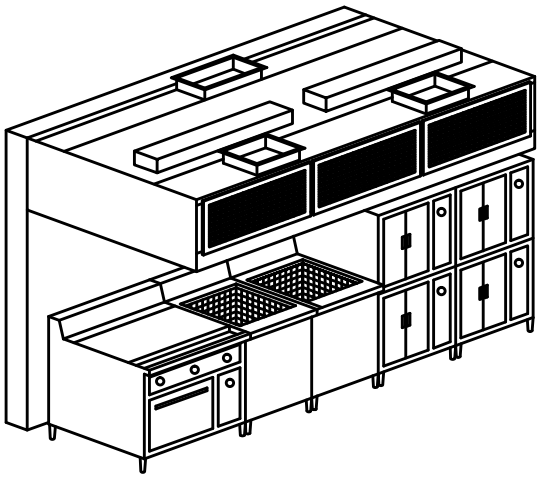
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-W-AA

Dry Cartridge Ventilator



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model “SHC“ Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

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

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

Light Fixtures

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

Exhaust Fans

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

Fire Protection

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

Approvals

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

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CADDY
Air Systems

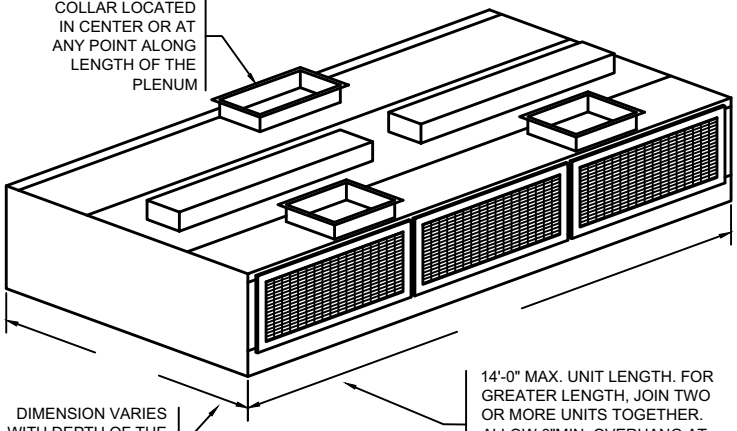
MODEL:

SHC-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



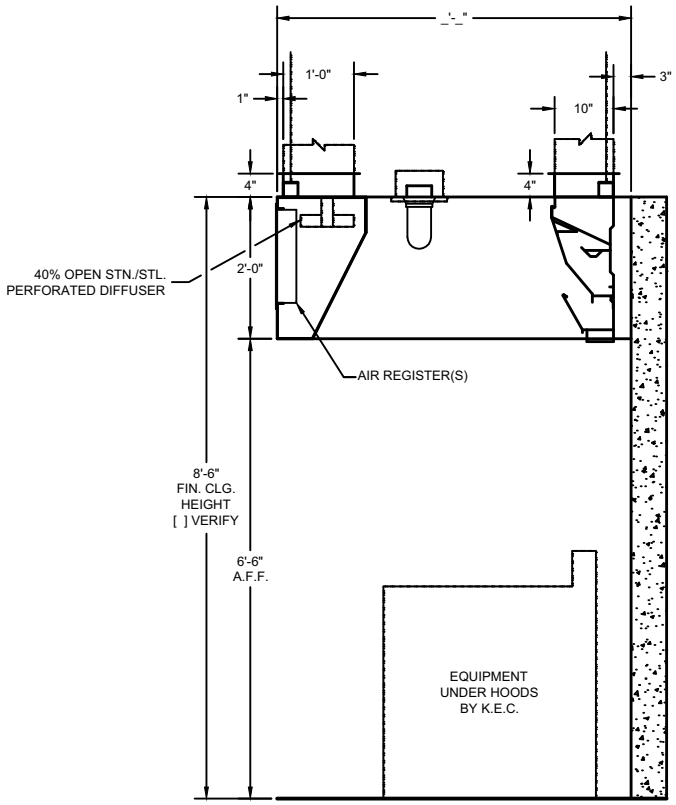
STANDARD LIGHT FIXTURES
(__) 100 WATT INCANDESCENT
(__) RECESSED INCANDESCENT
(__) RECESSED FLUORESCENT
(IF RECESSED FLUORESCENT SPECIFY SIZE)

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. _____



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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY Air Systems

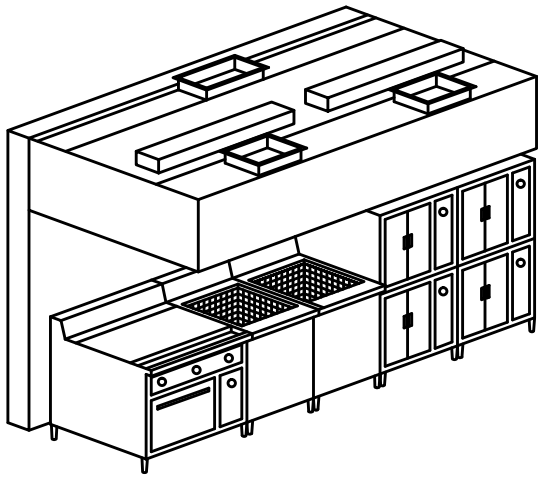
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-W-ASII

Dry Cartridge Ventilator



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model "SHC" Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

Make-Up Air (Perimeter Down Discharge)

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

Application

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

Light Fixtures

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

Exhaust Fans

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

Fire Protection

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

Approvals

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

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internet: www.caddycorp.com

CADDY
Air Systems

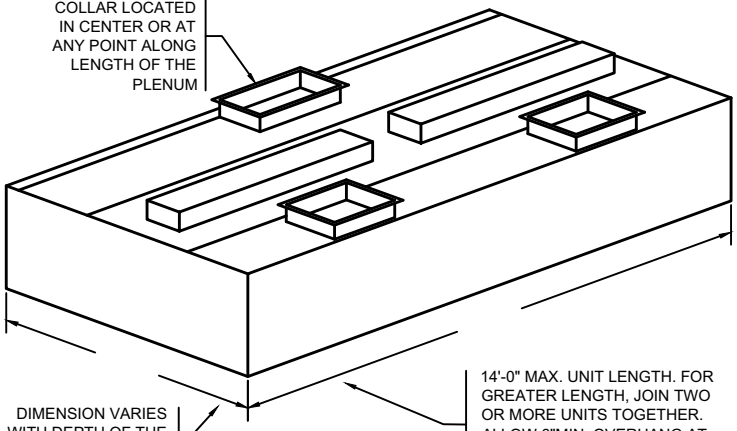
MODEL:

SHC-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



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 _____

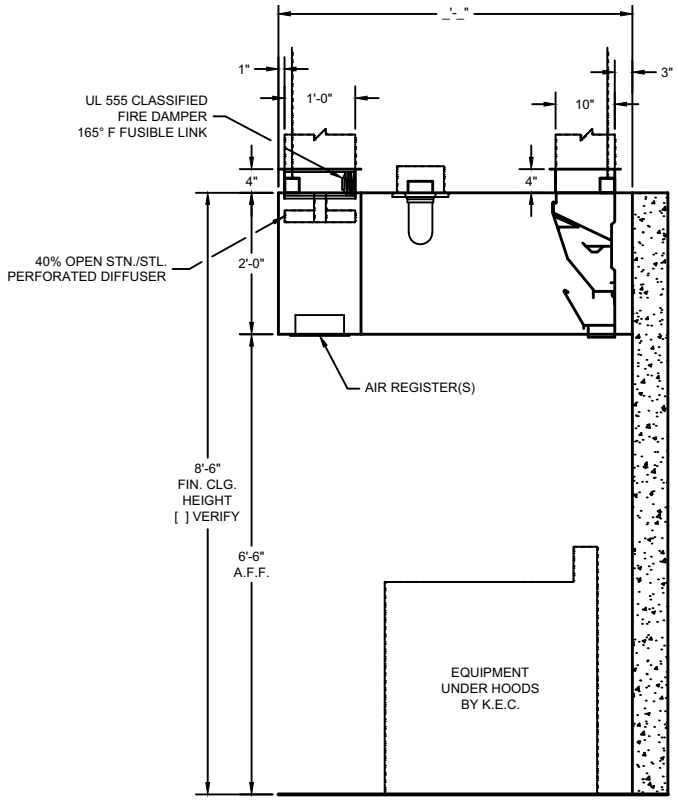
WIDTH _____

HEIGHT _____

EXHAUST-CFM _____

DUCT SIZE _____

S.P. _____



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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY Air Systems

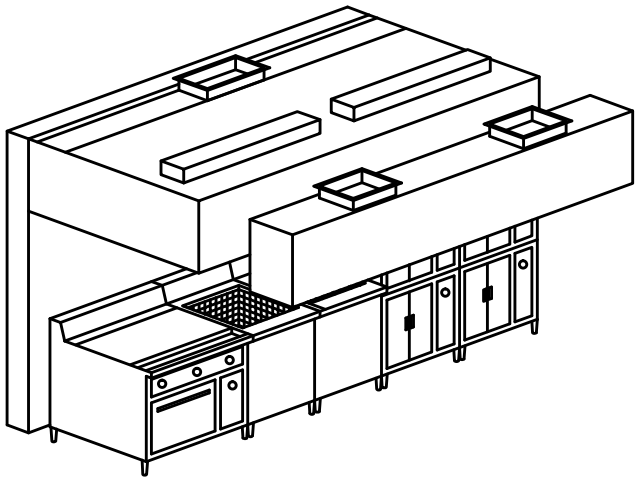
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-W

Dry Cartridge Ventilator With Ceiling Supply Plenum



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model “SHC“ Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

Make-Up Air (Perimeter Down Discharge)

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

Application

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

Light Fixtures

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

Exhaust Fans

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

Fire Protection

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

Approvals

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

CADDY CORPORATION
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Tel: 856-467-4222 Fax: 856-467-5511
internet: www.caddycorp.com

CADDY
Air Systems

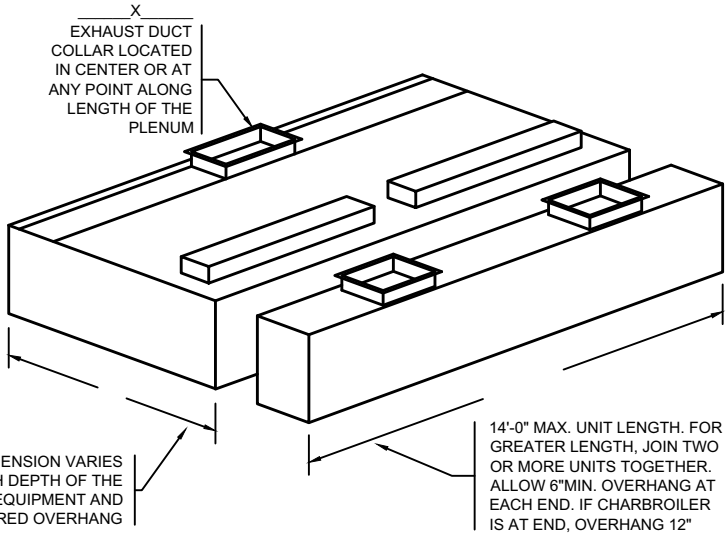
MODEL:

SHC-C-W-[ ]-[ ]-[ ]

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

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

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



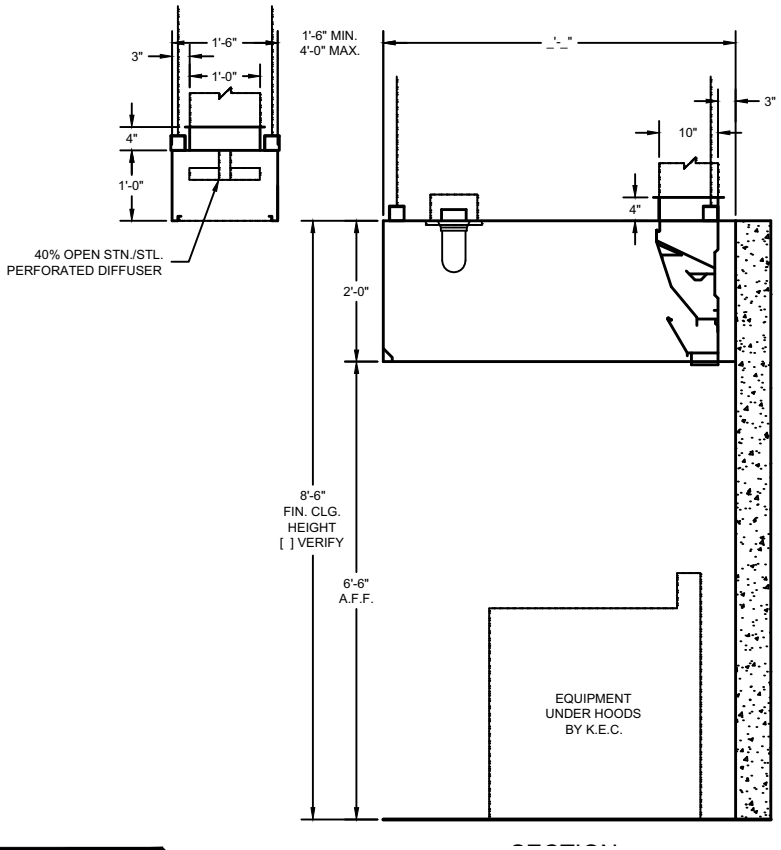
STANDARD LIGHT FIXTURES
(__) 100 WATT INCANDESCENT
(__) RECESSED INCANDESCENT
(__) RECESSED FLUORESCENT
(IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS

22" MIN. FRONT OVERHANG

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

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



DRAWINGS NOT TO SCALE

ENGINEERING DATA

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

Ventilator Hanging Weight

Wt./ lineal ft.	Lbs.	90

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

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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY CORPORATION

Food Service Equipment Air Systems

Commercial Kitchen Exhaust Systems

Model SHC

Single Island Style

CADDY Air Systems

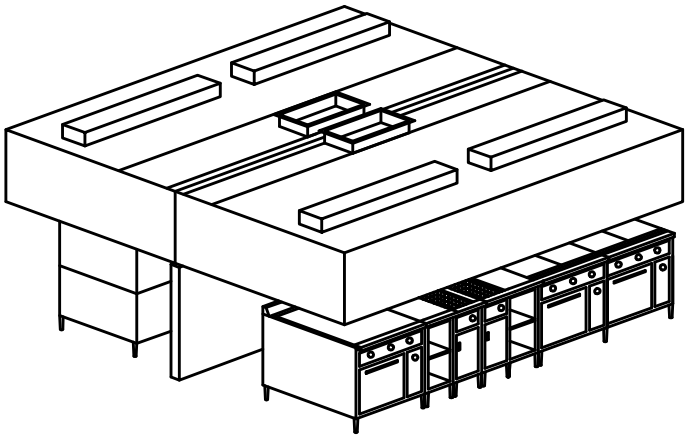
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-I

Dry Cartridge Ventilator



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model "SHC" Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

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.

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internet: www.caddycorp.com

CADDY
Air Systems

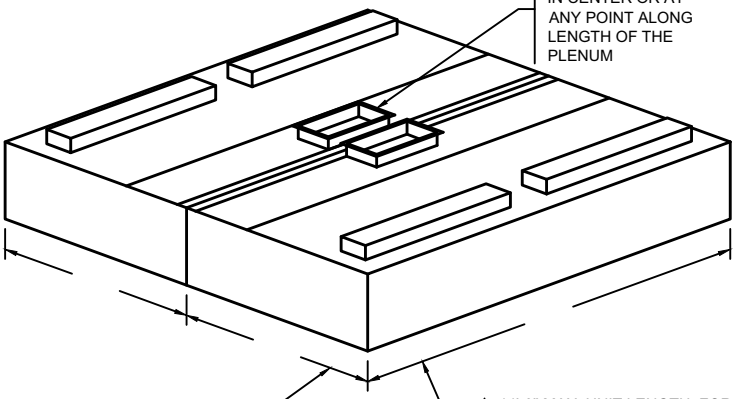
MODEL:

SHC-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



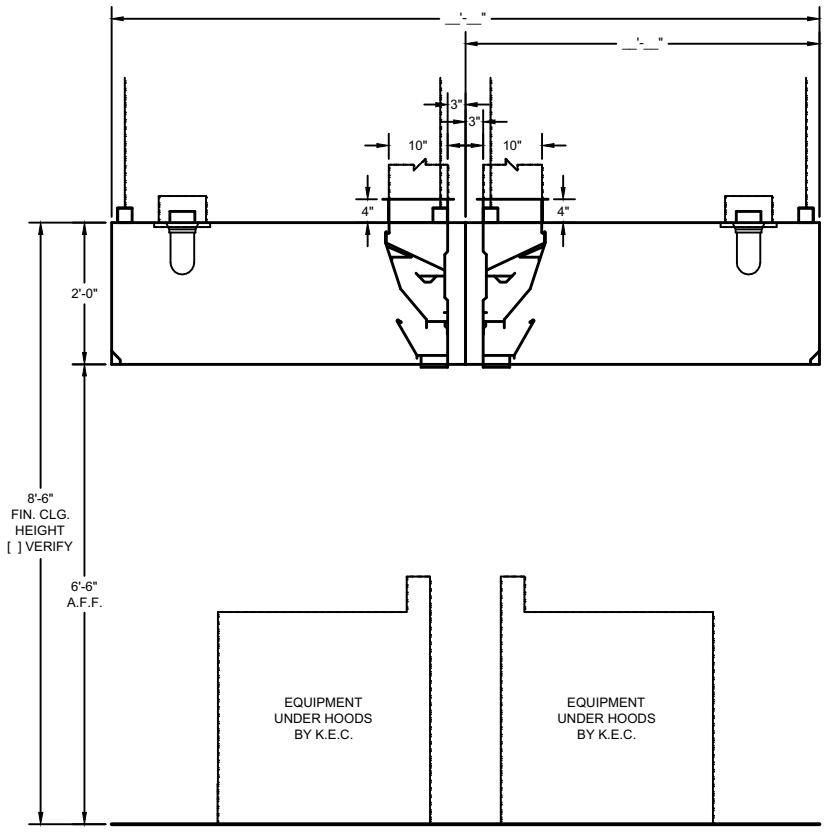
STANDARD LIGHT FIXTURES
(__) 100 WATT INCANDESCENT
(__) RECESSED INCANDESCENT
(__) RECESSED FLUORESCENT
(IF RECESSED FLUORESCENT SPECIFY SIZE)

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. _____



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.	75

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

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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY Air Systems

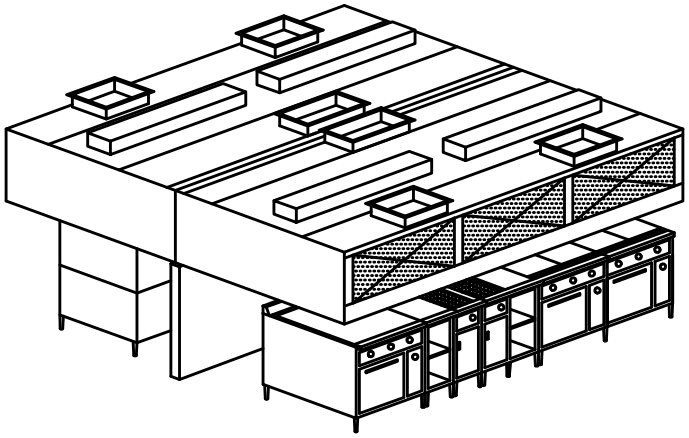
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-I-PA

Dry Cartridge Ventilator



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model "SHC" Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

Make-Up Air (Front Face Discharge)

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

Application

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

Light Fixtures

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

Exhaust Fans

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

Fire Protection

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

Approvals

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

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CADDY
Air Systems

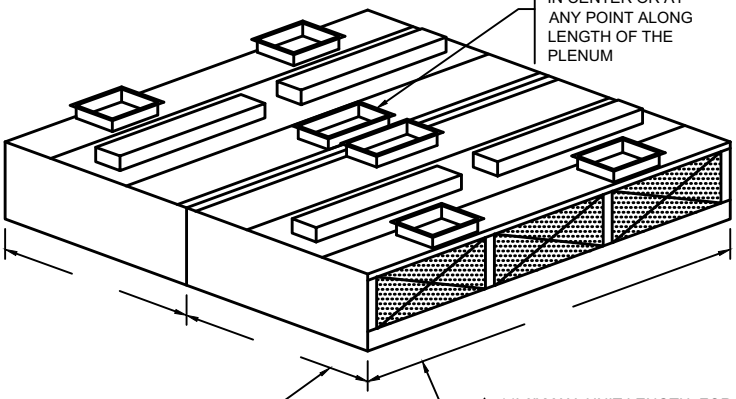
MODEL:

SHC-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



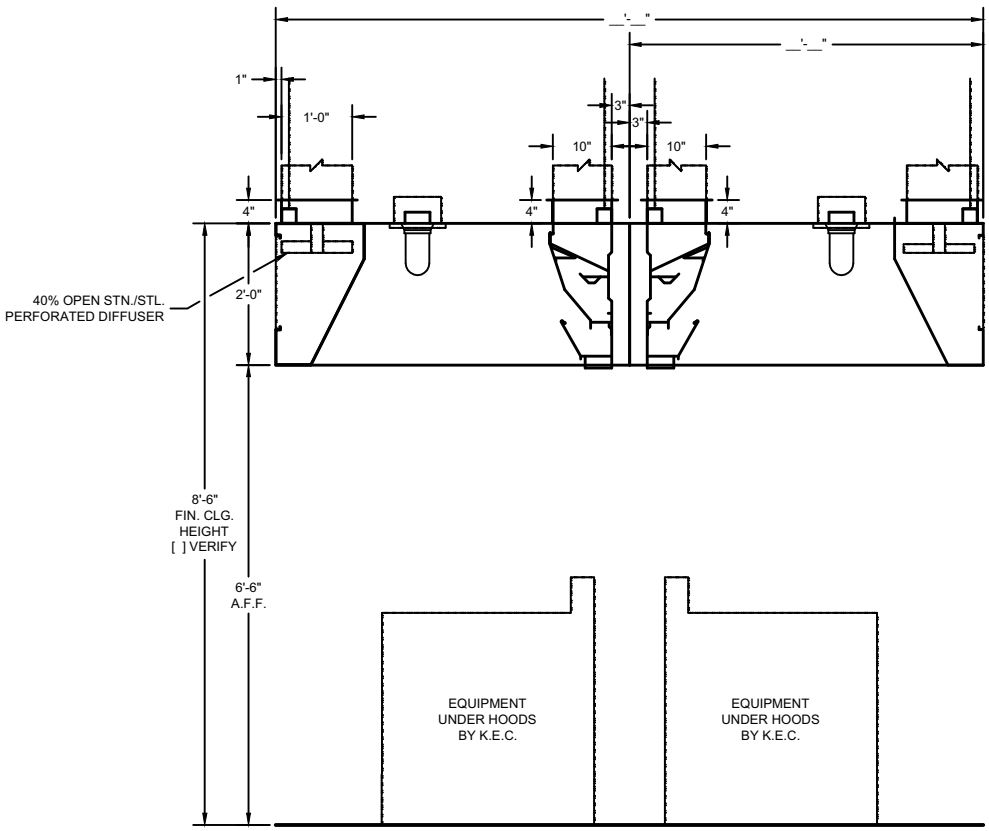
STANDARD LIGHT FIXTURES
(__) 100 WATT INCANDESCENT
(__) RECESSED INCANDESCENT
(__) RECESSED FLUORESCENT
(IF RECESSED FLUORESCENT SPECIFY SIZE)

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. _____



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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY Air Systems

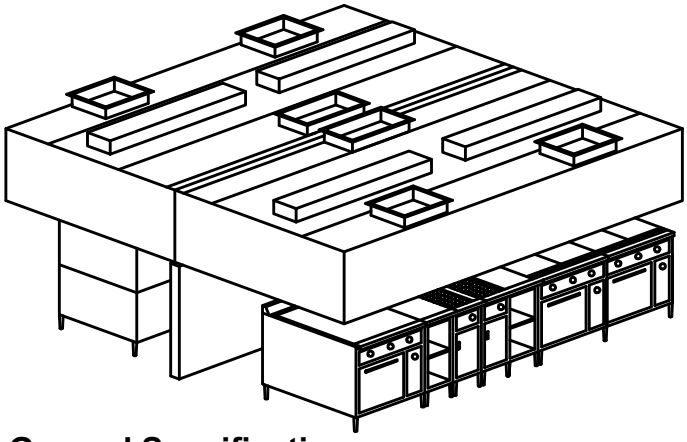
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-I-ASI

Dry Cartridge Ventilator



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model "SHC" Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

Make-Up Air (Internal Discharge)

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

Application

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

Light Fixtures

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

Exhaust Fans

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

Fire Protection

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

Approvals

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

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CADDY
Air Systems

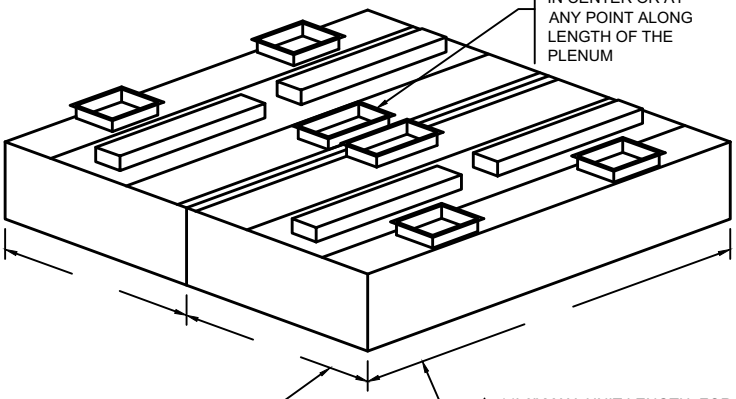
MODEL:

SHC-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



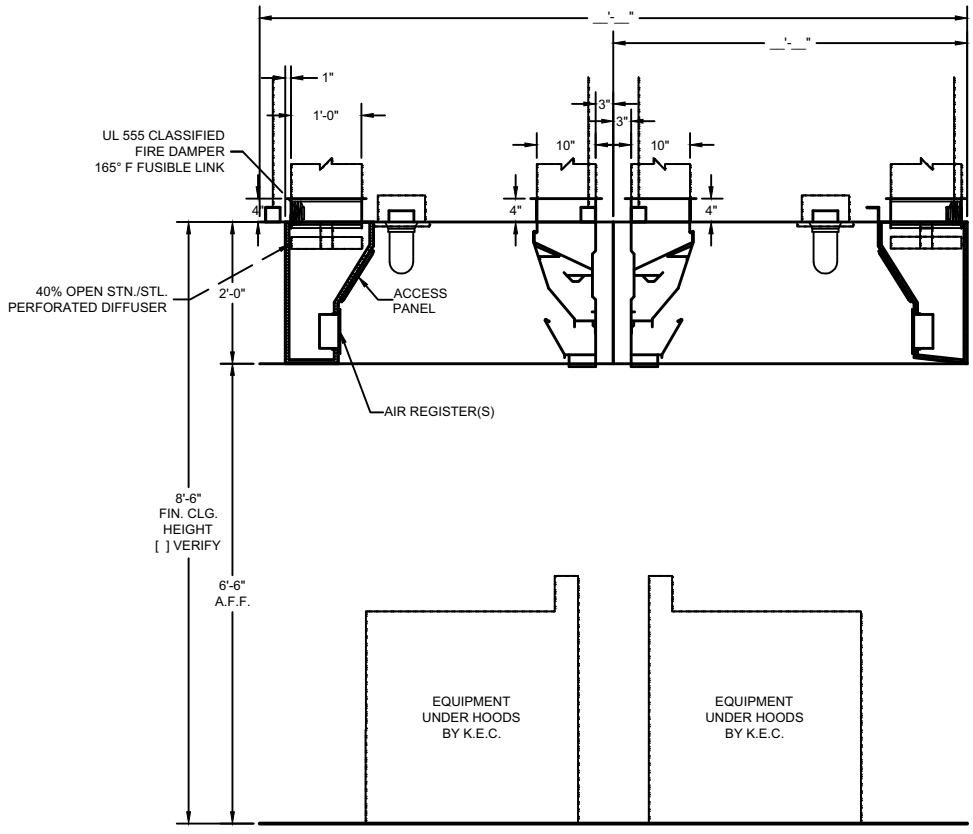
STANDARD LIGHT FIXTURES
(__) 100 WATT INCANDESCENT
(__) RECESSED INCANDESCENT
(__) RECESSED FLUORESCENT
(IF RECESSED FLUORESCENT SPECIFY SIZE)

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. _____



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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY Air Systems

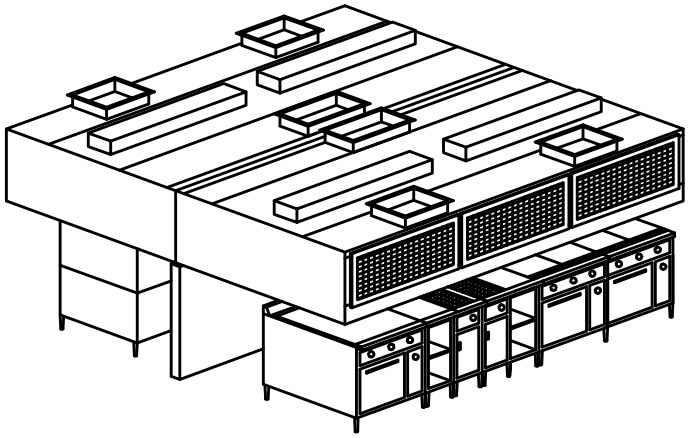
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-I-AA

Dry Cartridge Ventilator



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model "SHC" Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

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.

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internet: www.caddycorp.com

CADDY
Air Systems

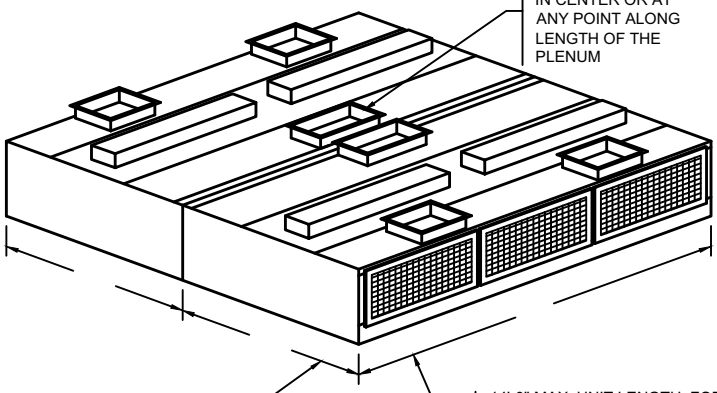
MODEL:

SHC-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



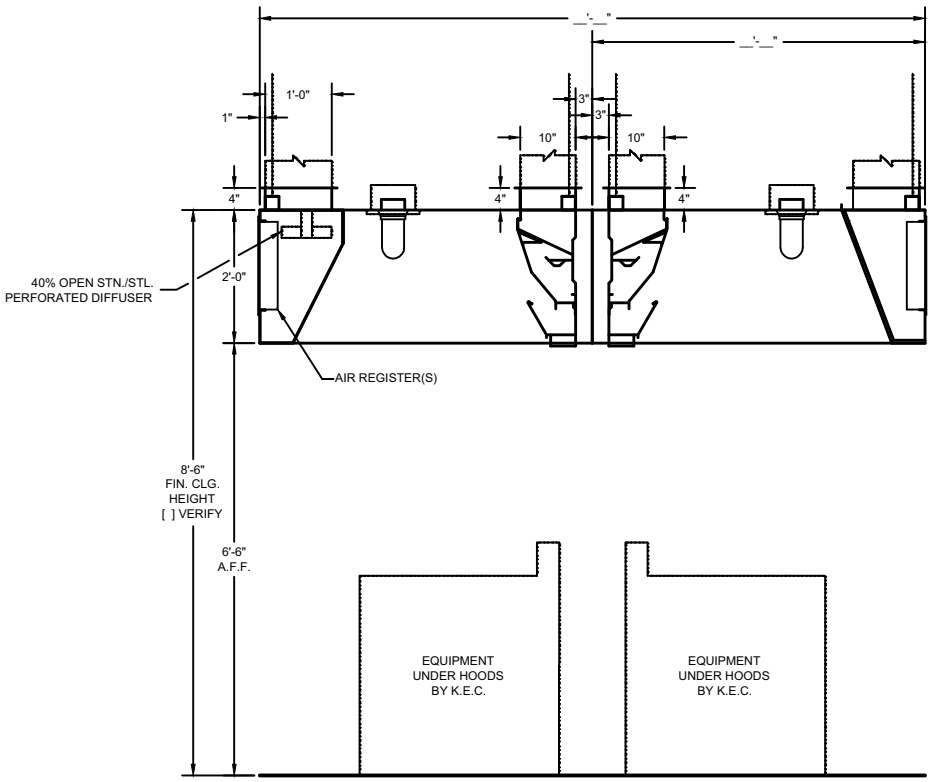
STANDARD LIGHT FIXTURES
(__) 100 WATT INCANDESCENT
(__) RECESSED INCANDESCENT
(__) RECESSED FLUORESCENT
(IF RECESSED FLUORESCENT SPECIFY SIZE)

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.	_____



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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY Air Systems

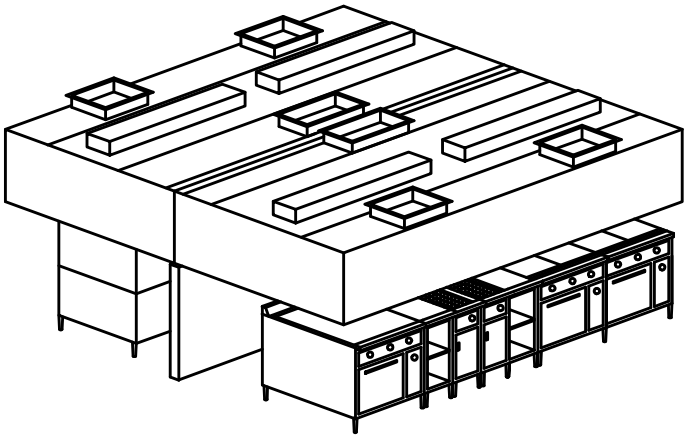
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-I-ASII

Dry Cartridge Ventilator



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model "SHC" Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

Make-Up Air (Perimeter Down Discharge)

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

Application

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

Light Fixtures

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

Exhaust Fans

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

Fire Protection

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

Approvals

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

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Tel: 856-467-4222 Fax: 856-467-5511
internet: www.caddycorp.com

CADDY
Air Systems

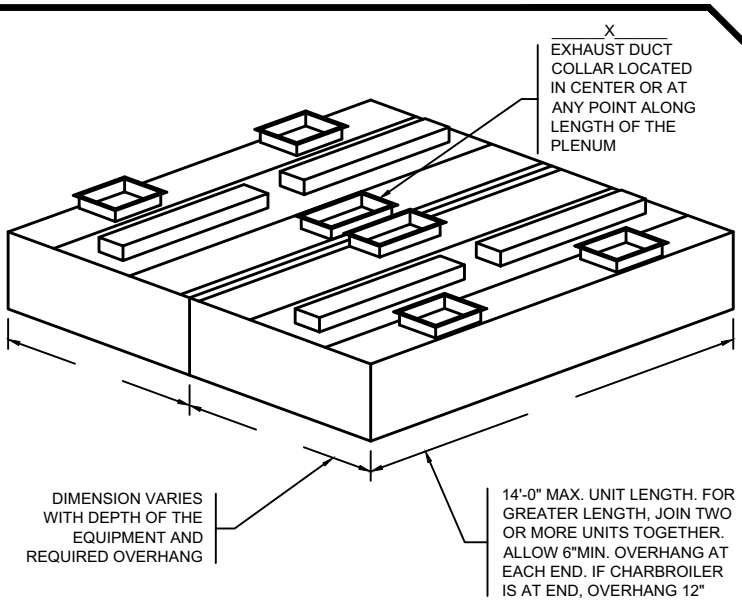
MODEL:

SHC-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



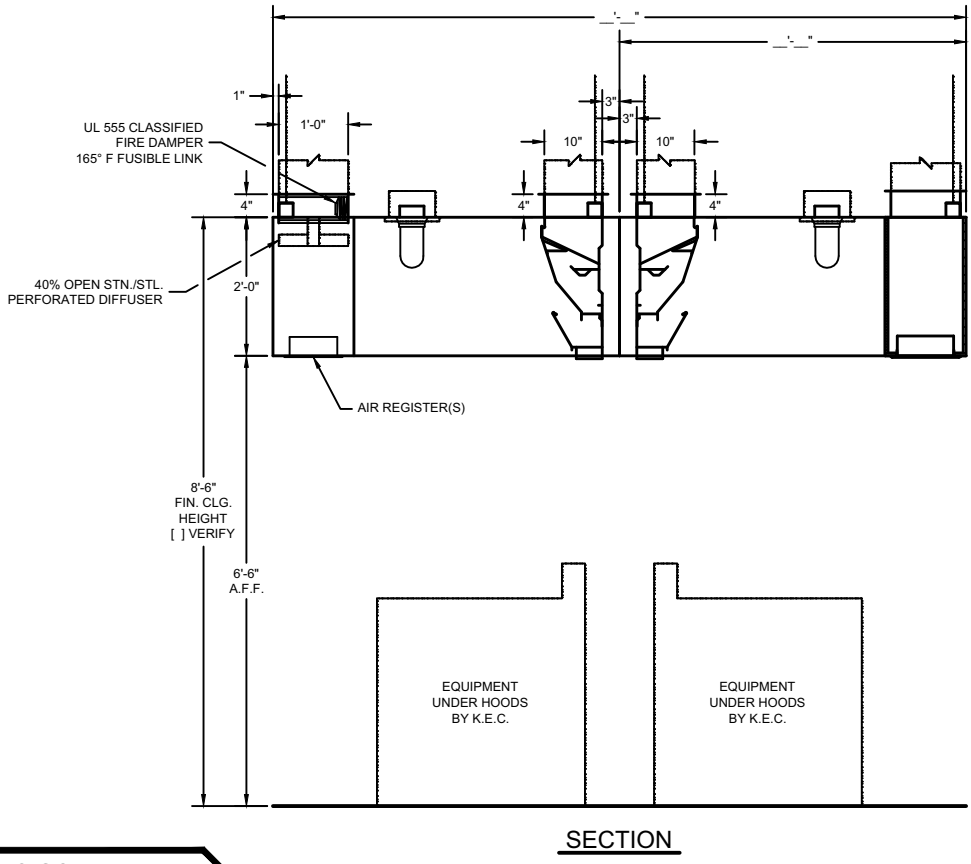
STANDARD LIGHT FIXTURES
(__) 100 WATT INCANDESCENT
(__) RECESSED INCANDESCENT
(__) RECESSED FLUORESCENT
(IF RECESSED FLUORESCENT SPECIFY SIZE)

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. _____



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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY Air Systems

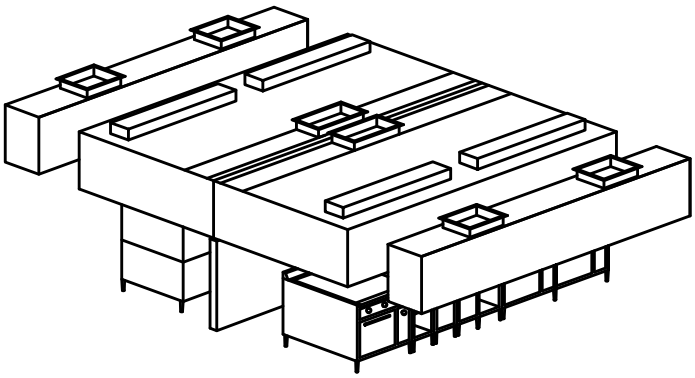
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-I

Dry Cartridge Ventilator With Ceiling Supply Plenum



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model “SHC“ Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

Make-Up Air (Perimeter Down Discharge)

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

Application

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

Light Fixtures

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

Exhaust Fans

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

Fire Protection

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

Approvals

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

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CADDY
Air Systems

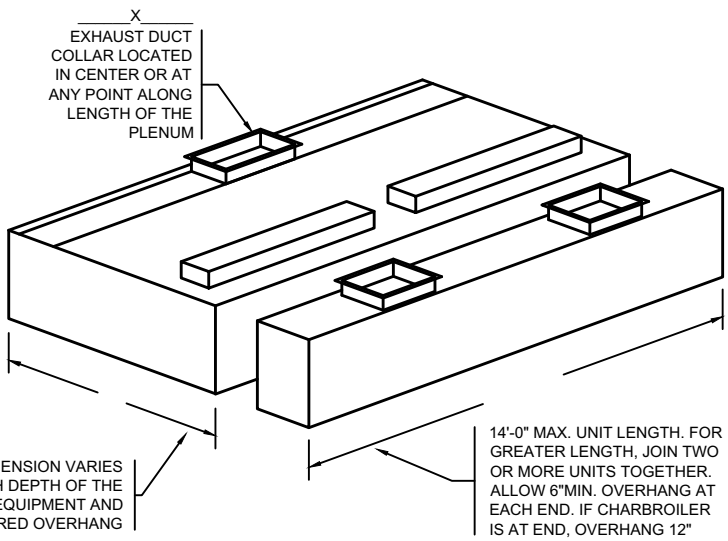
MODEL:

SHC-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



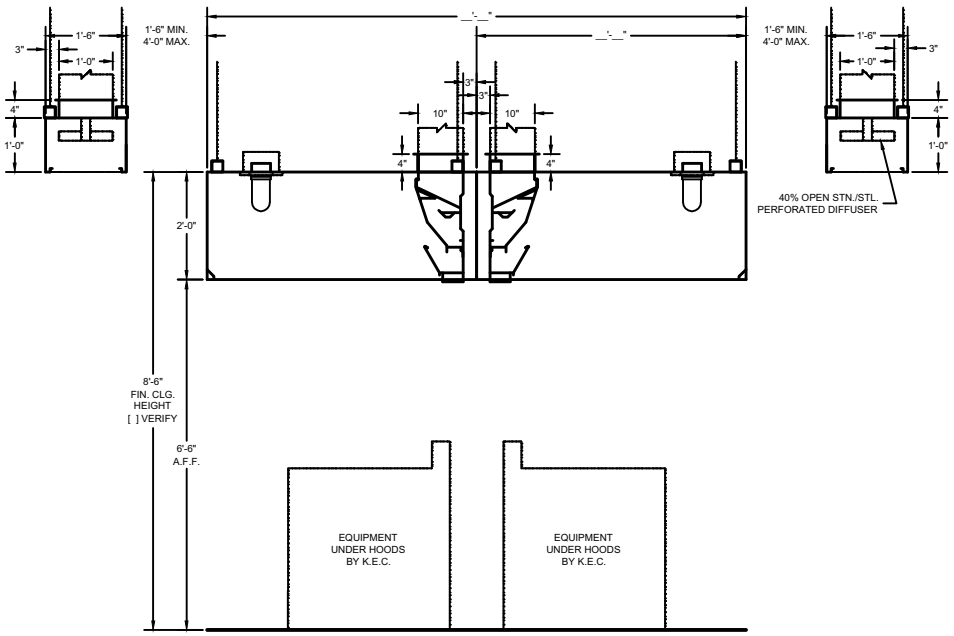
STANDARD LIGHT FIXTURES
(__) 100 WATT INCANDESCENT
(__) RECESSED INCANDESCENT
(__) RECESSED FLUORESCENT
(IF RECESSED FLUORESCENT SPECIFY SIZE)

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. _____



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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY CORPORATION

Food Service Equipment Air Systems

Commercial Kitchen Exhaust Systems

Model SHC

Double Island Style

CADDY Air Systems

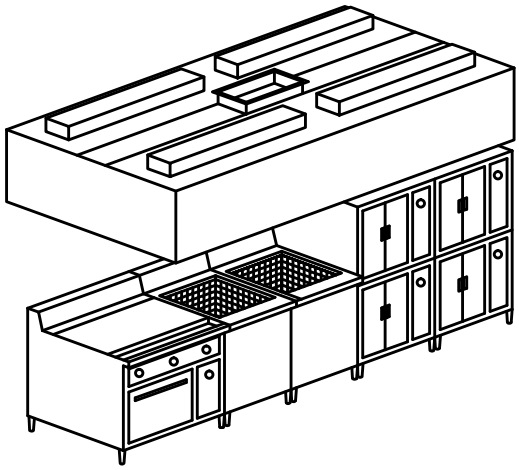
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-II

Dry Cartridge Ventilator



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model “SHC“ Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

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.

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internet: www.caddycorp.com

CADDY
Air Systems

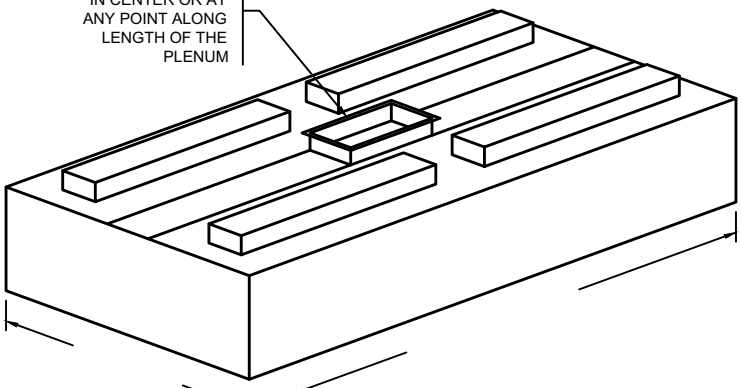
MODEL:

SHC-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



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"

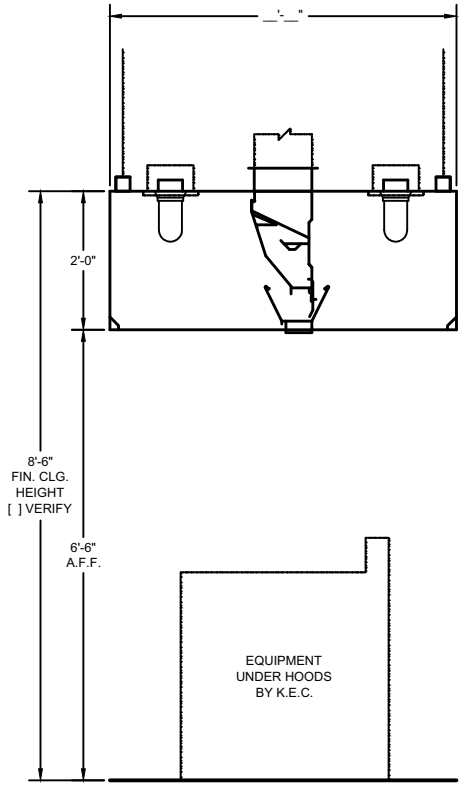
STANDARD LIGHT FIXTURES
(__) 100 WATT INCANDESCENT
(__) RECESSED INCANDESCENT
(__) RECESSED FLUORESCENT
(IF RECESSED FLUORESCENT SPECIFY SIZE)

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. _____



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.	75

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

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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY Air Systems

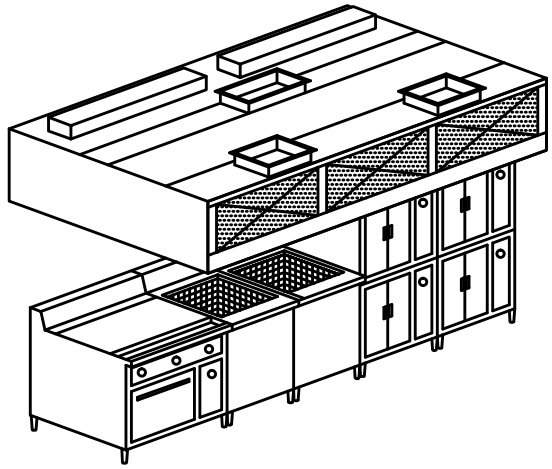
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-II-PA

Dry Cartridge Ventilator



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model “SHC“ Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

Make-Up Air (Front Face Discharge)

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

Application

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

Light Fixtures

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

Exhaust Fans

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

Fire Protection

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

Approvals

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

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CADDY
Air Systems

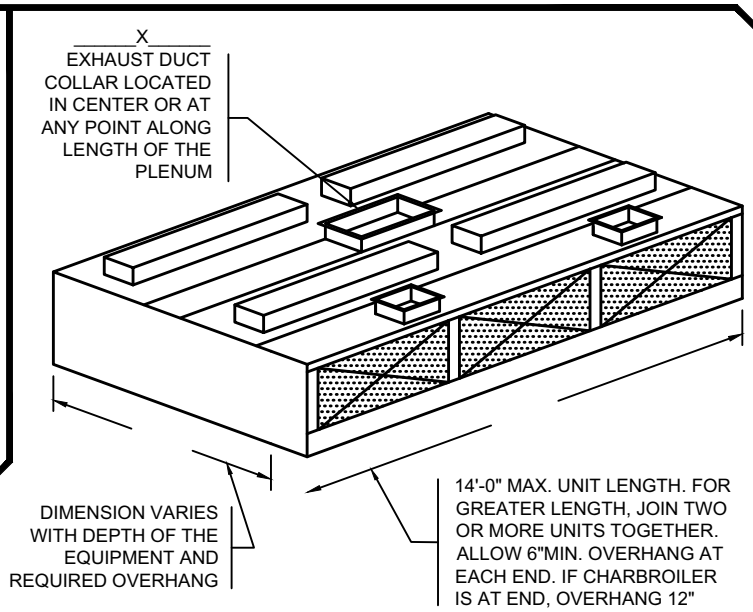
MODEL:

SHC-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



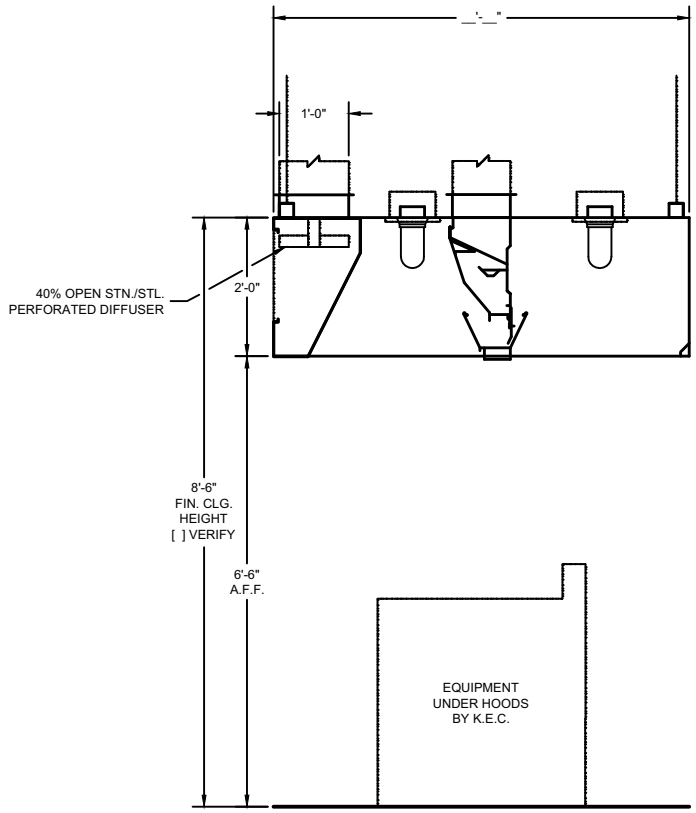
STANDARD LIGHT FIXTURES
(__) 100 WATT INCANDESCENT
(__) RECESSED INCANDESCENT
(__) RECESSED FLUORESCENT
(IF RECESSED FLUORESCENT SPECIFY SIZE)

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. _____



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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY Air Systems

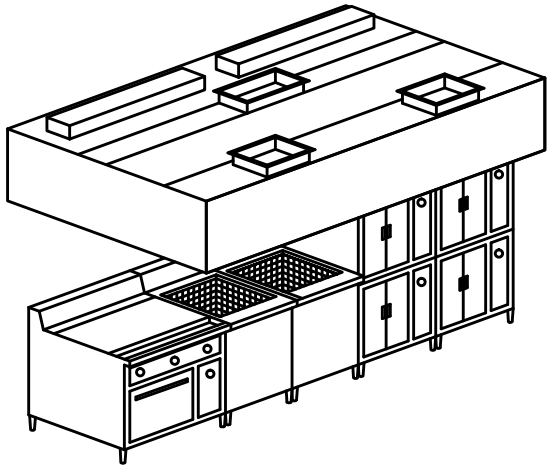
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-II-ASI

Dry Cartridge Ventilator



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model "SHC" Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

Make-Up Air (Internal Discharge)

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

Application

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

Light Fixtures

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

Exhaust Fans

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

Fire Protection

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

Approvals

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

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

CADDY Air Systems

MODEL:

SHC-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

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 _____

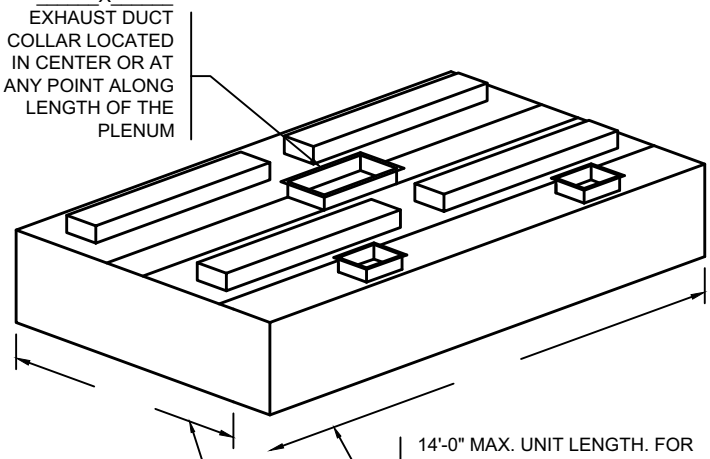
WIDTH _____

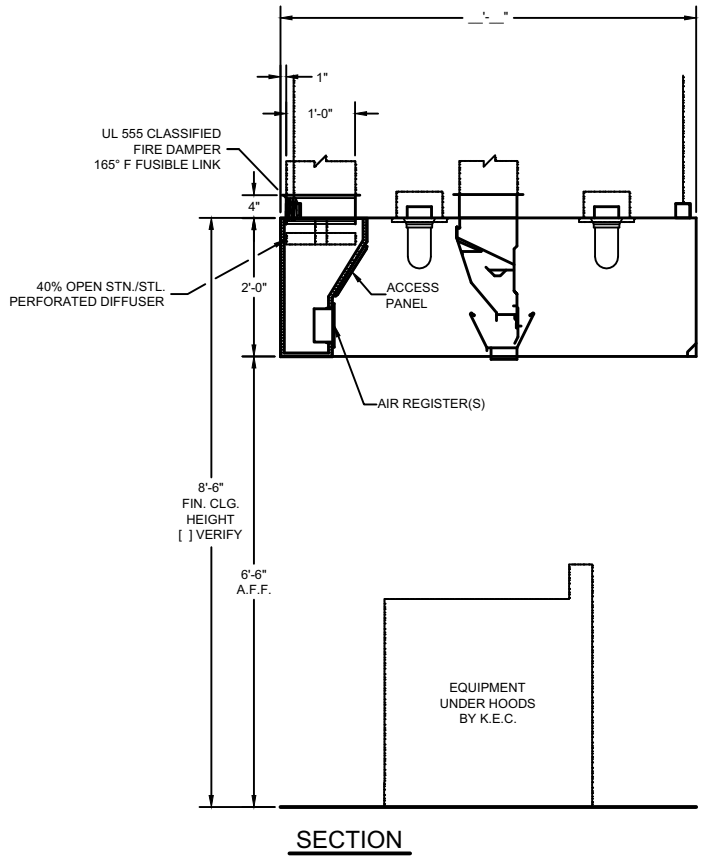
HEIGHT _____

EXHAUST-CFM _____

DUCT SIZE _____

S.P. _____





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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY Air Systems

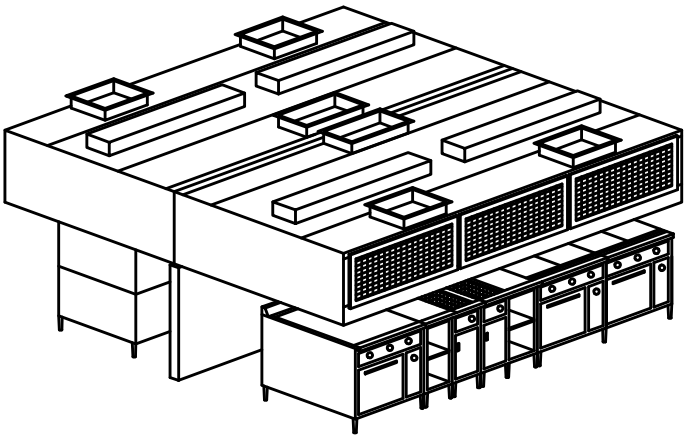
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-II-AA

Dry Cartridge Ventilator



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model “SHC“ Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

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
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CADDY
Air Systems

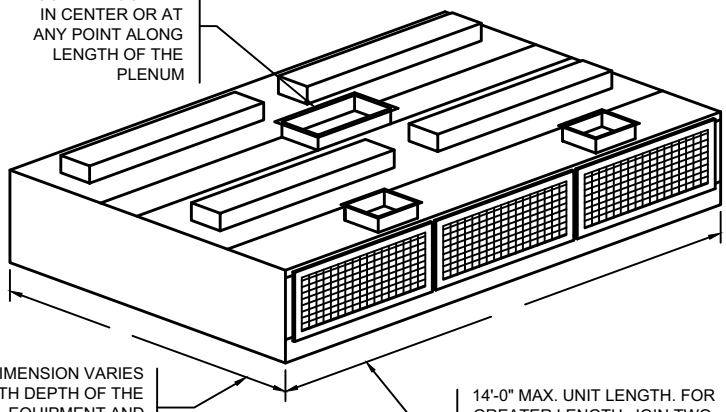
MODEL:

SHC-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



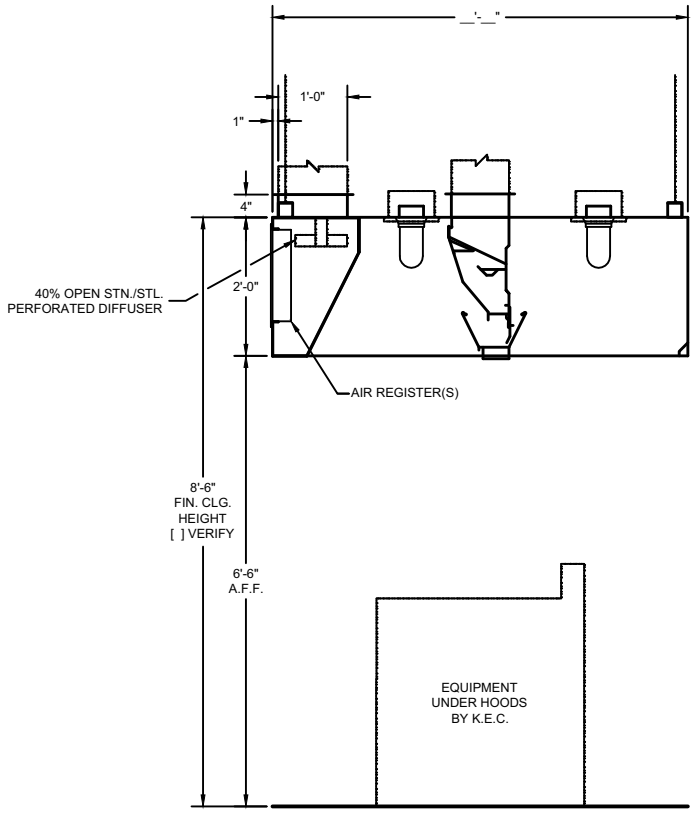
STANDARD LIGHT FIXTURES
(__) 100 WATT INCANDESCENT
(__) RECESSED INCANDESCENT
(__) RECESSED FLUORESCENT
(IF RECESSED FLUORESCENT SPECIFY SIZE)

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. _____



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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY Air Systems

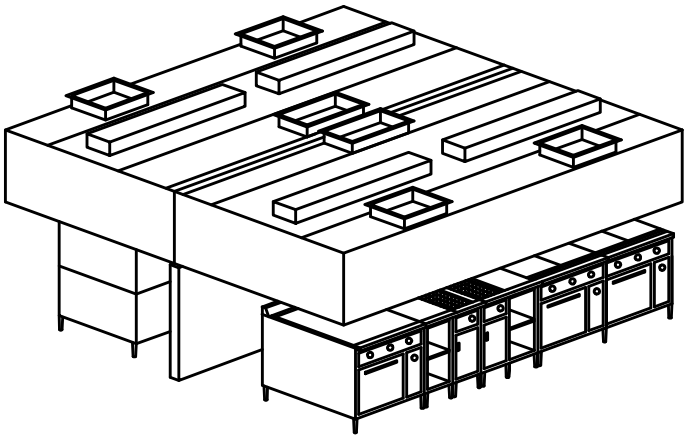
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-II-ASII

Dry Cartridge Ventilator



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model "SHC" Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

Make-Up Air (Perimeter Down Discharge)

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

Application

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

Light Fixtures

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

Exhaust Fans

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

Fire Protection

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

Approvals

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

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internet: www.caddycorp.com

CADDY
Air Systems

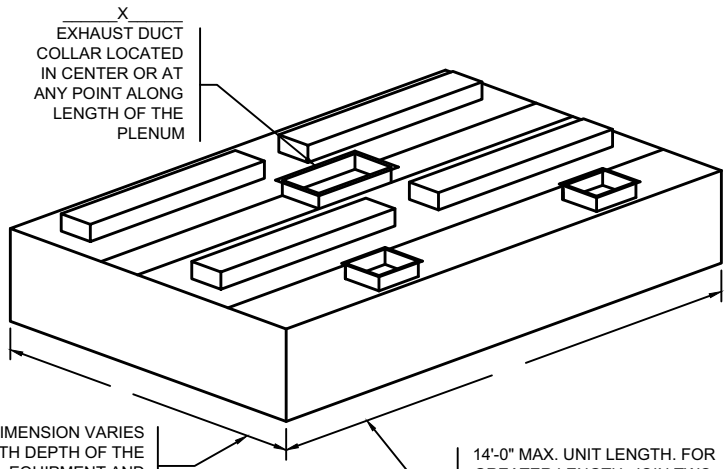
MODEL:

SHC-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



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 _____

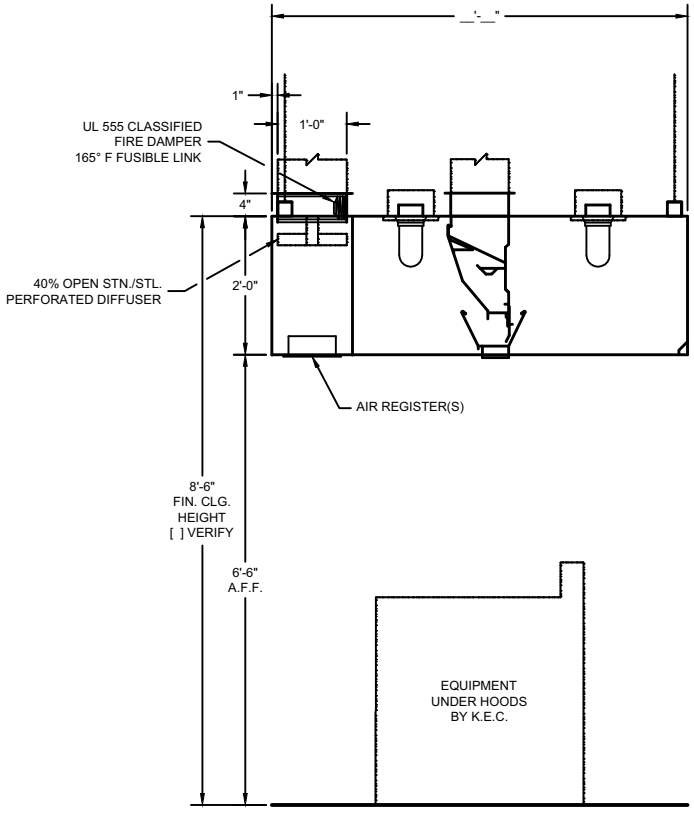
WIDTH _____

HEIGHT _____

EXHAUST-CFM _____

DUCT SIZE _____

S.P. _____



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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY Air Systems

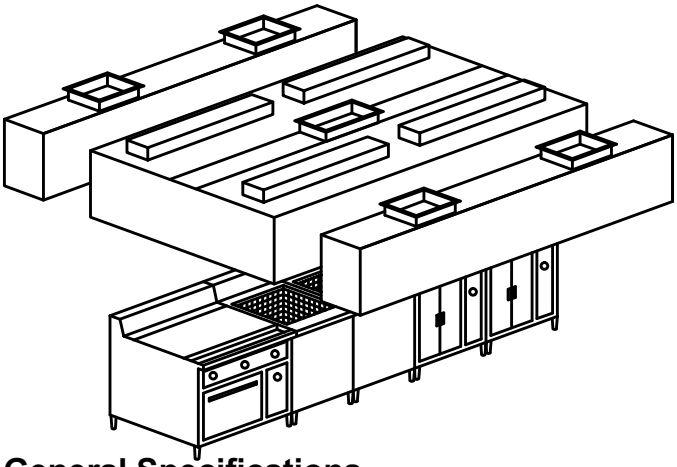
ITEM NO:

PROJECT:

LOCATION:

Model SHC-C-II

Dry Cartridge Ventilator With Ceiling Supply Plenum



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model "SHC" Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

Make-Up Air (Perimeter Down Discharge)

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

Application

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

Light Fixtures

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

Exhaust Fans

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

Fire Protection

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

Approvals

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

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internet: www.caddycorp.com

CADDY
Air Systems

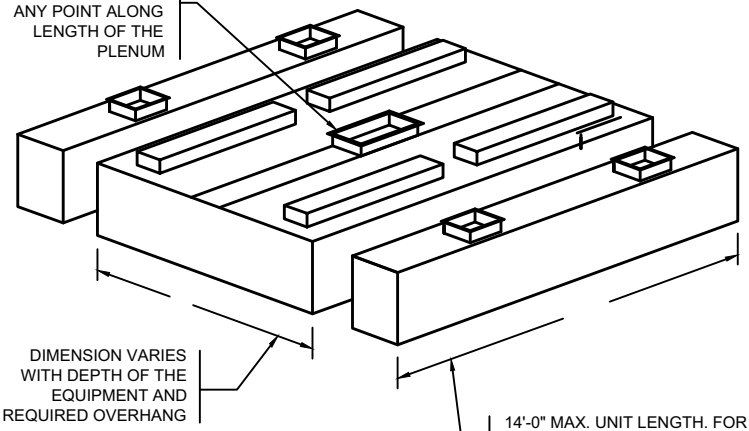
MODEL:

SHC-C-II-[ ]-[ ]-[ ]

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

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

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



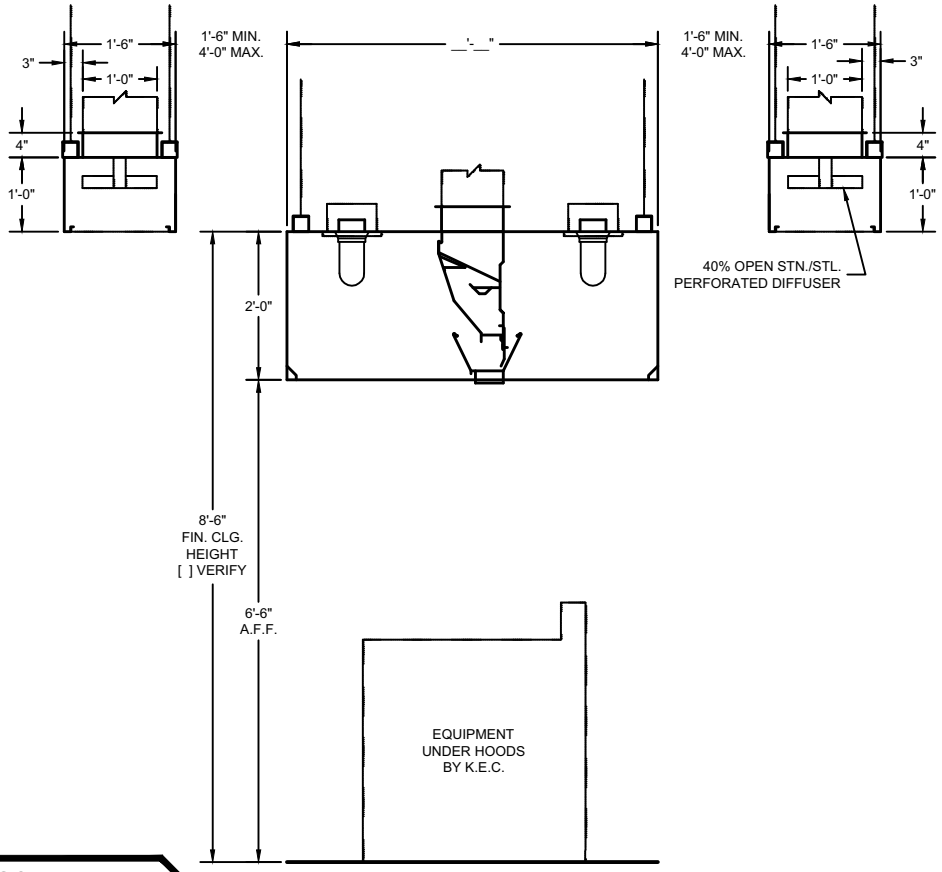
STANDARD LIGHT FIXTURES
(__) 100 WATT INCANDESCENT
(__) RECESSED INCANDESCENT
(__) RECESSED FLUORESCENT
(IF RECESSED FLUORESCENT SPECIFY SIZE)

CONSULT FACTORY FOR NON-STANDARD HEIGHTS

22" MIN. FRONT OVERHANG

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

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



DRAWINGS NOT TO SCALE

ENGINEERING DATA

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

Ventilator Hanging Weight

Wt./ lineal ft.	Lbs.	90

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

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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY CORPORATION

Food Service Equipment Air Systems

Commercial Kitchen Exhaust Systems

Model SHC

Eyebrow Style

CADDY Air Systems

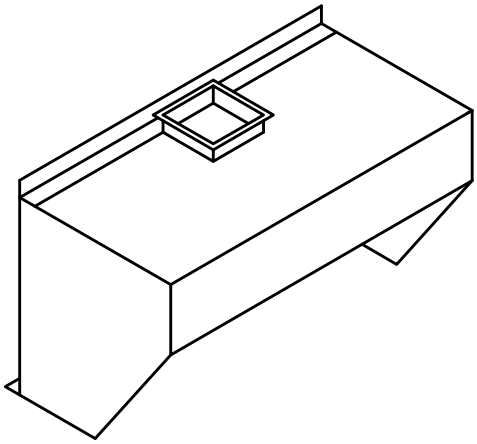
ITEM NO:

PROJECT:

LOCATION:

Model SHC-BK-W

Dry Cartridge Ventilator



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model “SHC“ Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

Application

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

Exhaust Fans

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

Fire Protection

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

Approvals

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

CADDY CORPORATION
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internet: www.caddycorp.com

CADDY
Air Systems

MODEL:

SHC-BK-W-[ ]-[ ]-[ ]

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

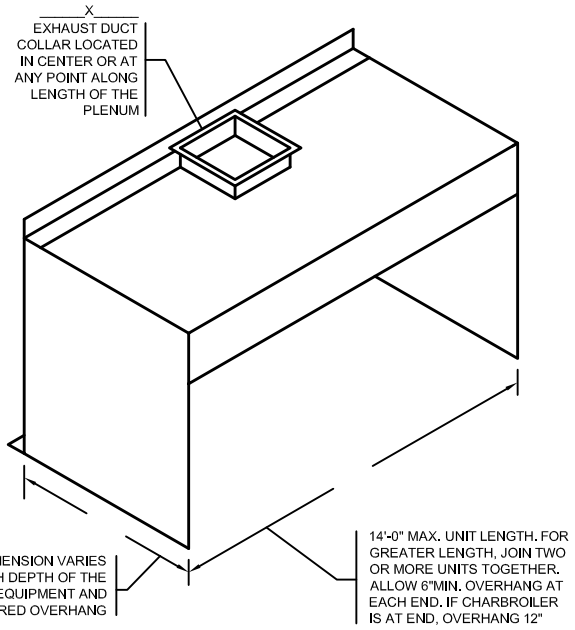
DAMPER TYPE
ND - NO DAMPER
FL - FUSIBLE LINK
T - THERMOSTAT

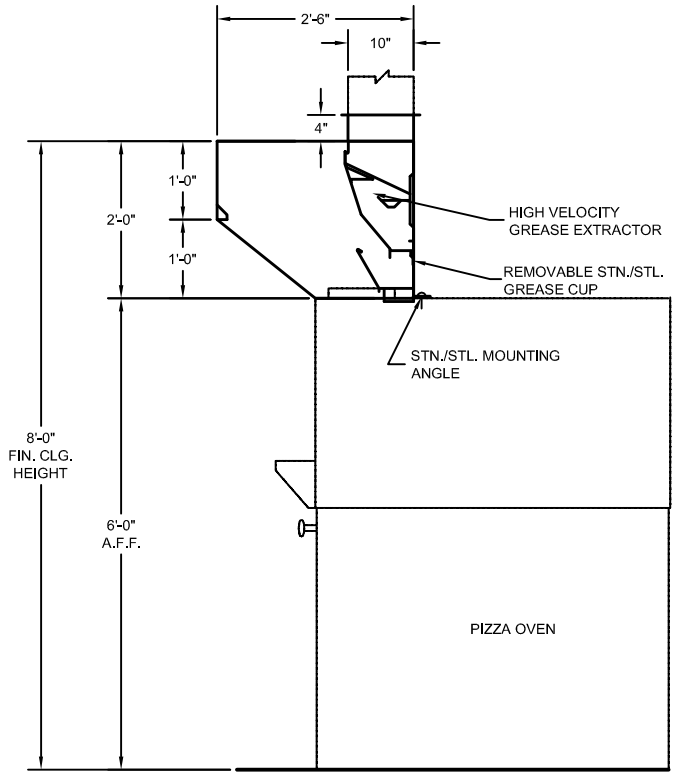
ADD THE OVERALL WIDTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

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. _____





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.	65

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

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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the CADDY *AirSystems* Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.

CADDY CORPORATION

Food Service Equipment Air Systems

Commercial Kitchen Exhaust Systems

Model SHC

Backshelf Style

CADDY Air Systems

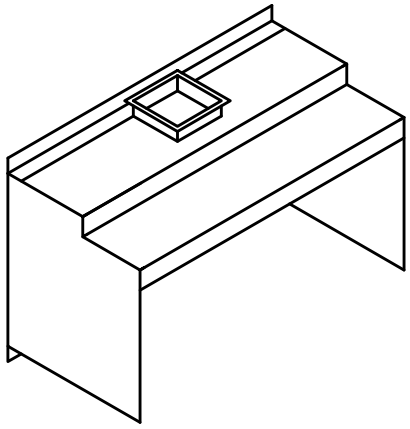
ITEM NO:

PROJECT:

LOCATION:

Model SHC-BK-W

Dry Cartridge Ventilator



General Specifications

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

General

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

Description

The CADDY***AirSystems*** Model “SHC“ Ventilator is a dry extractor cartridge type and is UL listed under the standards as set forth in UL710 "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 removable stainless steel extractor cartridges containing a series of horizontal, self-draining baffles. As the air is drawn around the baffles, the grease, dust and lint particles are slung from the air stream by centrifugal force. As the liquefied grease is extracted, it is drawined off via a trough into grease collection containers at each end of the ventilator. At the end of the cooking day or at scheduled intervals, the cartridges are removed for cleaning without having to climb up or onto the cooking equipment with the use of an extractor removal pot sink. Each cartridge is a maximum of 19-1/2" long. Ventilator can also be quipped with an optional fusible link or thermostatically activated fire damper assembly.

Application

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

Exhaust Fans

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

Fire Protection

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

Approvals

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

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CADDY
Air Systems

MODEL:

SHC-BK-W-[ ]-[ ]-[ ]

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

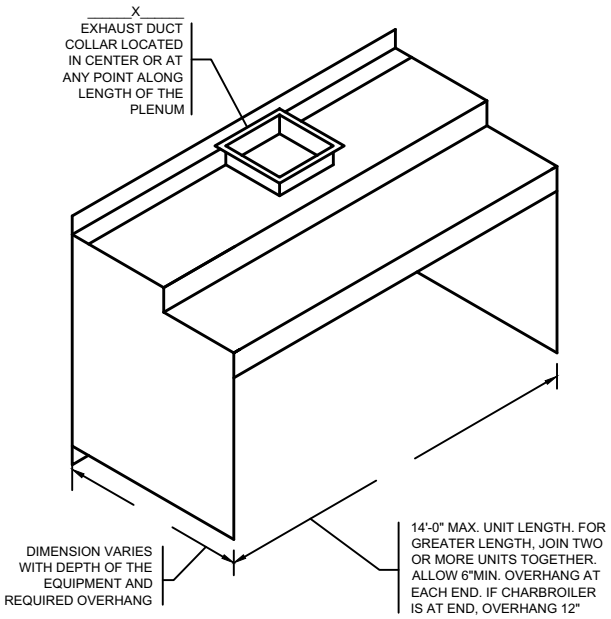
DAMPER TYPE
ND - NO DAMPER
FL - FUSIBLE LINK
T - THERMOSTAT

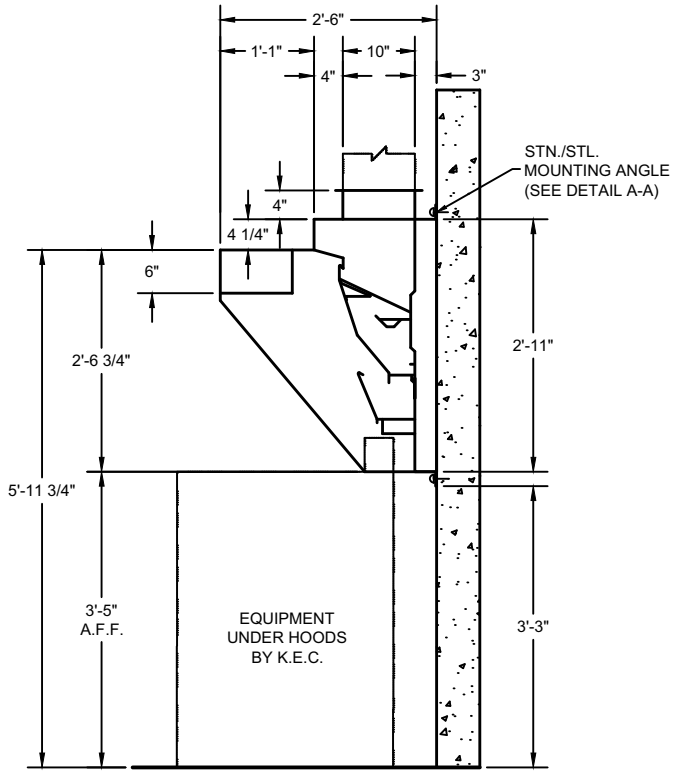
ADD THE OVERALL WIDTH (IN INCHES) OF THE VENTILATOR AFTER MODEL DESIGNATION

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. _____





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.	65

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

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

Mechanical Requirements
The volume of exhaust required is a function of the type of cooking equipment served by the ventilator, and the type and volume of product cooked. Refer to the **CADDY** ***AirSystems*** Master Engineering Data Chart to determine exhaust volume, duct collar sizes, static pressure drop.