# Quality, Innovation, Service

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

## Conveyors



Tray Make- Up
Custom Accumulators
Soiled Tray and Plate
Conveyors

## Cart and Support Equipment



Tray Delivery Carts
POD Systems
Custom Fabrication
Hot and Cold Wells

# Kitchen Ventilation Systems





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



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





# SmartHood Plus Damper Control

Energy-Efficient, Demand-Tailored Airflow





# Demand Control Ventilation + Modulating Damper Control

### **Next Level Air Control**

Introducing Caddy Smart Hood Plus. Caddy has taken their proven Smart Hood to the next level by adding automatic balancing damper control. This proven DCV system has been upgraded to meet the needs of kitchens that have multiple hoods on a single fan. Smart Hood Plus not only provides and controls the automatic balancing dampers with a simple interface, but it is designed to save energy, lots of energy! Measured and verified at 70% savings in fan energy and 40% savings in conditioned air. Saving energy is fantastic, but what about performance? Smart Hood Plus comes with optic sensors that automatically read the entire length of the hood and open up the dampers to 100% just when needed. That means no delays at low fan speeds to allow for smoke and vapor build up. However, it also ensures that once evacuated the fan and damper will adjust again to restore energy saving cooking. Smart Hood Plus is compliant with several energy and green building standards including: NFPA 96, ASHRAE 90.1 and 189, California's Title 24. Smart Hood Plus is smart cooking by providing a comfortable energy savings environment.



## Smart Hood Plus + Advantages

- Heavy duty grease duct rated motorized dampers for controlled airflow in multiple zones on a single fan.
- Up to 16 individual damper signals per system controller.
- Optical sensors with auto calibration and air purge for 100% effluent evacuation.
- Two Ultra-heat platinum three-wire RTDs with smart temp algorithms and patented auto- calibration technology.
   Providing a safety feature when fans are off.
- Optional PositiV<sup>TM</sup> device to monitor building pressure, temperature, humidity and CO2 levels
- Plug and play cables for easy installation.
- RS485 BACnet/IP and analog for system monitoring and BMS control.
- Simple-touch keypad with easy read display, light and override buttons (hood, wall, or UDS mounting available).
- Intelligent Auto Tuning for changing equipment and cooking operation.
- No maintenance precision brushless DC motor.
- Ability to tie into make-up air plenum and control automatic balancing damper.
- UVC (Ultraviolet) compatible for easy, hood, damper, and duct cleaning.
- Nationwide network of trained service technicians.
- Pre-site visit when needed.
- Start-up and training included.



Optical sensors with auto calibration and air purge for instant evacuation of smoke and grease vapor, opening dampers to 100%.



Dual action damper blades providing precise air flow and a maintenance free brushless DC motor.



Double perforated easy air supply plenum. Flexibility to tie into BMA controlling MUA dampers in the plenum.





Simple-touch keypad with easy read display. Remote monitoring available and multiple mounting options.



Optional compact UV cassette with total cleaning power to the roof ensuring safety and no grease build up.

