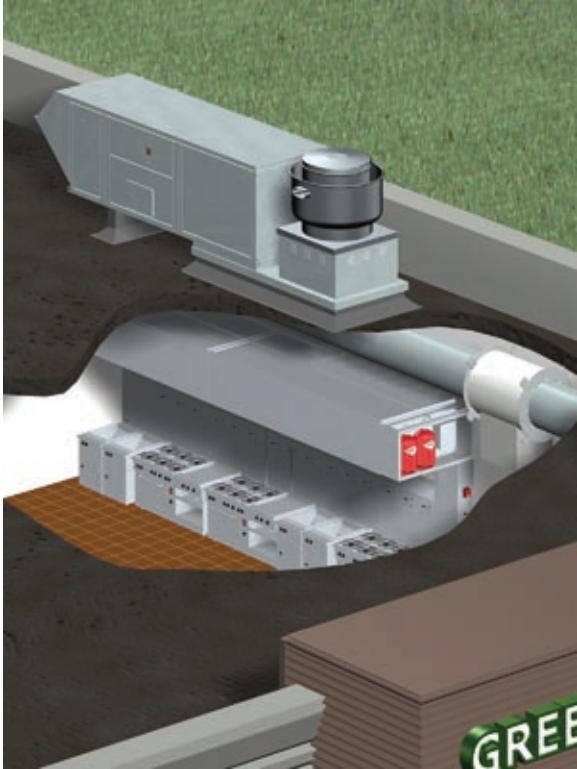


# Kitchen Ventilation Systems



Greenheck offers a wide selection of top quality kitchen hoods, exhaust fans, make-up air units, variable volume systems, fire suppression systems and utility distribution systems. These systems can be designed by using our state-of-the-art Computer Aided Selection Program (CAPS). This program enables you to select and configure products as well as view real-time drawings and create AutoCAD files instantly.

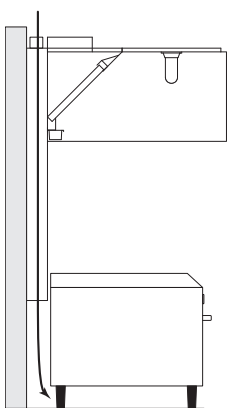
\*For detailed information and application of these products visit [www.greenheck.com](http://www.greenheck.com) and view the comprehensive Kitchen Ventilation Systems Application & Design Guide. For personalized training and a live kitchen demonstration, talk with your local Greenheck representative to schedule a visit to Greenheck in Schofield, WI.

## Type I Kitchen Hoods

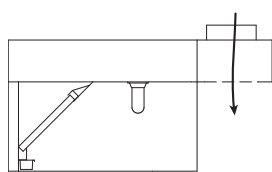
Designed for grease laden air. Kitchen Hoods are available in canopy and proximity (backshelf) styles. Canopy hoods are available as exhaust only with external supply options or as integral supply hoods. All hoods are UL/ULc 710 listed and available in single section lengths from 4 to 16 feet. Longer hoods are available in multiple sections with our continuous capture option. Available configurations:

### Exhaust Only Hood with External Supply Plenum Options:

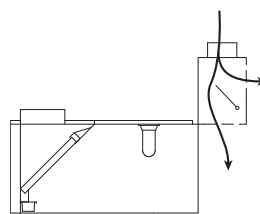
**BSP - Back Supply**



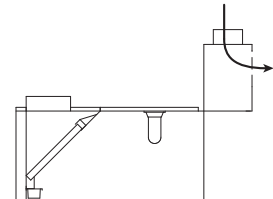
**ASP - Air Curtain Supply  
(14 in. or 24 in.)**



**VSP - Variable Supply**



**HSP - Horizontal Supply**



*External supply plenums can be mounted on the face of the hood or flush with the ceiling (as shown) for improved performance.*

### Integral Supply Hoods:

Available in Face Supply or Combination Face and Air Curtain



## Filtration Options

Greenheck has the most efficient mechanical grease filters in the industry. All of our grease filters are UL/ULC 1046 classified and NSF certified. Efficiency ratings were obtained by testing to the ASTM F2519-2005 test standard.

**Baffle Filter (Model GH):** Standard industry baffle (\*30% efficient, purchased filter)

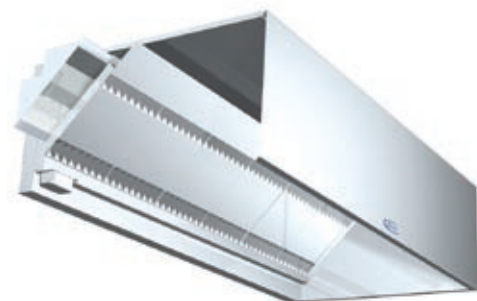
**Grease-X-Tractor™ (Model GX):** High Efficiency centrifugal filter (\*60% efficient, Greenheck patented and manufactured filter)

**Grease Grabber™ (Model GG):** High Efficiency dual filtration system (\*90% efficient, Greenheck patented and manufactured filter)

**Cartridge Filter (Model GK):** (\*30% efficient, Greenheck manufactured)

**Waterwash Hoods available.**

\*Filter efficiencies measured at 8 microns.



## Proximity Hoods

Length from 3 to 16 feet, height from 24 in. to 42 in., width from 23 in. to 36 in. Available with all filter options. Available with flue bypass. The flue bypass option directs hot flue gasses behind the filter bank with the benefit of reducing the radiant heat load in the space and prevents baking grease onto the filters. This option is appliance specific, please contact factory for design assistance. Plate shelf optional.



## Specialty Hoods and Options

Features and products designed to meet our customers unique needs.

**Model PHEV:** This hood is designed for conveyor pizza ovens. The filter banks is rotated perpendicular to the pizza oven to capture effluent from both ends. Exhaust Only.



**Round Hoods:** Designed for special cooking applications and aesthetics. Available in 5, 6 and 7 foot diameters and up to 36 in. in height.

**Industrial Process Hoods:** Designed for large volume cooking operations (such as food processing factories). Available with pitched tops for full wash down and special high output lighting. Up to 36 in. in height. Exhaust Only.

**Radius Corners and Cladding available for aesthetics.**

## Type II Kitchen Hoods

Non-filtered heat and condensate hoods. Non-grease applications

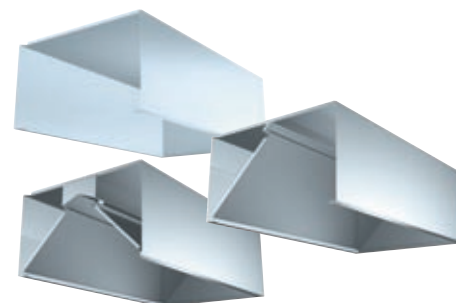
### Condensate Hoods:

Available with a gutter and drain connection. Baffle options shown below.

**Model GD1:** No baffles. Most economical and flexible. Lighting options available.

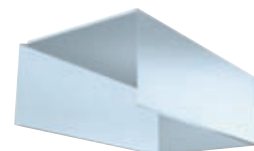
**Model GD2:** 1 baffle. Designed for moderate condensation applications. Great for vertical door dishwasher applications. Lighting options available.

**Model GD3:** 2 baffles. Designed for heavy condensate applications.



### Heat and Fume Hoods:

**Model GO:** Primarily used for oven applications. Can be used for other heat and fume removal applications. No gutter or drain. Lighting options available.



## Flex-Connect™ Utility Distribution Systems

Flex-Connect Utility Distribution Systems provide flexibility, convenience and safety in commercial cooking operations. Factory built systems offer a cost effective way to replace contractor built utilities in walls. These systems provide a single point of connection for gas, electricity, water, and steam. Utility Distribution Systems are available in wall and island styles.

### Flexible

The Flex-Connect Utility Distribution System allows for future expansion or relocation of appliances without expensive modifications. Gas appliance drops are located every 12 inches, hot and cold water drops every 24 inches to allow for equipment line-up changes. Electrical service can either be point of use breaker or panel board. Receptacles are available as an additional option.

### Convenient

Modules are available in incremental lengths, expandable to accommodate virtually any cooking line-up.

### Fast

Installation requires only limited trade involvement to bring incoming utility services in for hook-up.

*Catalog: Flex-Connect Utility Distribution Systems*



## Kitchen Fan Control Center

Greenheck's Kitchen Fan Control Center, Model KFCC, is designed to control the exhaust fans, supply fans and lights for the kitchen ventilation system. The KFCC can be interlocked with the fire suppression system.

## Fire Suppression Systems

The first line of defense against fire in a commercial kitchen is the hood fire protection system. Greenheck has a variety of factory pre-piped fire protection systems available.

### Wet Chemical - Ansul R-102, Ansul Overlapping Coverage, Amerex KP, Amerex Zone Defense

The Ansul R-102 and Amerex KP Wet Chemical, Fire Suppression System is an automatic, pre-engineered system, designed to protect ventilating equipment including hoods, ducts, plenums, filters, and cooking equipment. Once activated, the system discharges Wet Chemical through all nozzles simultaneously.

Amerex Zone Defense and Ansul Overlapping Coverage offers full flood fire protection that allows flexibility in equipment placement.

*Catalog: Wet Chemical - Ansul R-102, Amerex KP, Amerex Zone Defense*

### Dual Agent

The Ansul PIRANHA Restaurant Wet Agent Fire Suppression System is a dual-agent, pre-engineered fixed, automatic fire extinguishing system, designed to protect ventilating equipment including hoods, ducts, plenums, filters, and the cooking equipment. Once activated, the system discharges Wet Chemical followed by water through all nozzles simultaneously.

*Catalog: Ansul PIRANHA*



## Variable Volume

Variable Volume systems automatically control the speed of the exhaust (and make-up air if applicable) fan to ensure optimal hood performance.

### Variable Volume

Variable volume kitchen ventilation systems utilize microprocessor controls and operate solely on demand. The system monitors the cooking operation and adjusts the exhaust, supply, and rooftop unit fans so when the cooking load is reduced, the fans operate at a reduced level saving energy. Typically there is a 50% reduction in cost to temper supply air.

*Catalog: Variable Volume*

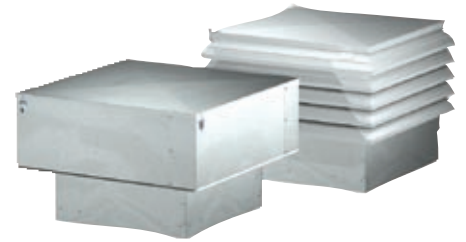


## Supply Fans and Make Up Air Units

### Centrifugal Roof Supply Fans - Models RSF & RSFP

The Centrifugal Roof Supply Fans include filtered and non-filtered belt driven units. These fans are suitable for non-tempered kitchen make-up air or building supply air. These fans feature forward curved wheels for high efficiency and low sound. Housing styles include a straight sided hood (RSF) or a louvered penthouse (RSFP). Capacities range from 650 to 14,300 cfm and up to 2.5 in. wg.

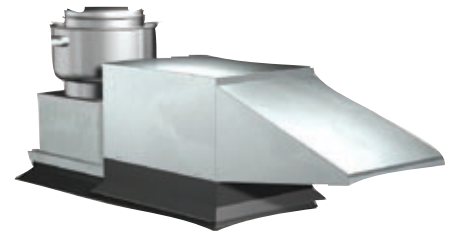
Catalog: *Models RSF/RSFP Forward Curved Centrifugal Roof Supply Fan*



### Models KSFB and KSFD

Models KSFB and KSFD economically supply untempered make-up air where needed. Kitchen make-up air applications are common and an extended weatherhood option provides a 10 foot separation between intake and exhaust fan discharge. Airflow volumes range from 800 to 10,500 cfm

Catalog: *Untempered Make-Up Air for Kitchen Systems - Models KSFB and KSFD*



### Make-Up Air - Tempered & Untempered

The make-up air products are designed to provide tempered or untempered make-up air as part of a total kitchen ventilation system. The make-up air packages are available with a variety of tempering options for heating and cooling. In addition to basic make-up air operation, recirculation and variable volume airflow options are available on direct gas (Model DGX) and indirect gas (Model IGX). Capacities range from 800 to 24,000 cfm with static pressures up to 2.5 in. wg. See pages 36-38 for more make-up air information.

Heating and cooling options:

- Direct Gas to 24,000 cfm
- Indirect Gas to 15,000 cfm
- Electric to 15,000 cfm
- Steam and Hot Water to 20,000 cfm
- DX and Chilled Water to 11,000 cfm
- Evaporative Cooling to 14,000 cfm

Catalogs: •Direct Gas-Fired (DGK, DG and DGX) •Indirect Gas-Fired (IGX) •Coil Heating (MSX) •No Heat (KSF)



## Exhaust Fans

Several different types of Exhaust Fans are utilized in commercial kitchen applications: Centrifugal Upblast and Sidewall Exhaust Fans, Utility Fans, and Inline Fans.

### Centrifugal Upblast and Sidewall Exhaust Fans - Series C

The Centrifugal Roof Upblast and Sidewall Exhaust Fans include both direct and belt driven fans with backward inclined centrifugal wheels. These spun aluminum fans are specifically designed for roof mounted or wall mounted applications. Contaminated or grease laden exhaust air can be discharged directly upward, away from the roof surface or discharged out and away from building walls. The fans are suitable for applications such as range hood or fume hood exhaust. The model CUBE is available in 3 pressure ratings: standard, HP (high pressure) and XP (extended pressure). A steel version, USGF, is also available. Capacities range from 80 to 26,000 cfm and up to 5.0 in. wg. UL-762.

Catalogs: •Centrifugal Exhaust Fans (Series C)  
•Centrifugal Roof Exhausters (Models G/GB)



### Utility Fans - Model SWB

The Utility Fan is belt driven and features a backward inclined centrifugal wheel. This fan is suitable for ducted exhaust, supply, and return-air applications. Typical applications include commercial kitchens and fume hoods. Capacities range from 500 to 23,000 cfm and up to 4.0 in. wg. UL-762.

Catalog: *Centrifugal Backward Inclined (Model SWB)*



### Inline Fan, Backward Inclined Wheel - Model TCB

The TCB uses a backward inclined centrifugal wheel for high efficiencies and low sound levels when used in medium pressure ducted systems. All TCB inline fans are belt driven with the motor out of the airstream. Optional construction includes the roof upblast model TCBRU and roof supply model TCBRS. AMCA licensed for Sound and Air Performance. UL-762.

Catalog: *Tubular Centrifugal Fans (Model TCB/TCBRU/TCBRS)*

