

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 Product Selection (CAPS) program. 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 and view the comprehensive Kitchen Ventilation Systems Application and 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/cUL 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: wall, island, double-island and V-bank. Standard construction is stainless steel where exposed and galvanized steel in the unexposed plenum. 100% stainless steel construction is available. Either option is available in 300 series or 430 stainless steel.

Exhaust Only Hood with External Supply Plenum Options	Recommended Application
 <p>ASP Air Curtain Supply 12-inch up to 24-inch</p>	<p>Non-Tempered/Heat Only; To minimize mixing with air in the space by distributing airflow at the hood, downward.</p>
 <p>HSP Horizontal Supply</p>	<p>Tempered Air (heated and cooling); Provides supply air to mix with room air.</p>
 <p>BSP Back Supply</p>	<p>Non-Tempered or Marginally Tempered Air; Air is kept near hood to minimize mixing with air in the space.</p>
 <p>VSP Variable Supply</p>	<p>Tempered Air (heated and/or cooled); Air is mixed with the room air and kept near the hood depending on damper setting.</p>

Integral Supply Hoods

Available in face supply (shown) or combination face and air curtain.



Proximity Hoods

Typically used in quick service restaurants or low ceiling applications, the hood is hung in close proximity to the cooking surface. Greenheck hoods have several dimensions of flexibility to meet various application requirements. Hoods are offered in lengths from 3 to 16 feet, heights from 24 to 36 inches and are compatible with all filter options. The flue bypass option is available. It directs hot flue gasses behind the filter bank with the benefit of reducing radiant heat load in the space and preventing baking grease onto the filters. Flue bypass is appliance specific. Plate shelf optional.



Auto Scrubber

The Auto Scrubber can be used with any of our filters and provides superior cleaning of the inside of the exhaust plenum and the filters. Filter and fire system components are easily inspected and serviced via tool-less access panels located within the hood. Large 2-inch drains capture grease with ease. The Auto Scrubber can connect to a building automation system which is compatible with KFCC, Vari-Flow and Melink® control systems.



Residential Range Fire Suppression

Greenheck's Fire Ready hood operates both as a functional ventilation hood and a fire suppression system. Fan and lights are controlled from the face of the hood or from an optional handicap accessible remote panel.

Available for the contiguous 48 states only.



Filtration Options

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

Grease Grabber™

High-efficiency dual-filtration system (*100% efficient, Greenheck patented and manufactured filter). Grease-X-Tractor is the primary filter.



Grease Grabber



Grease-X-Tractor

Grease-X-Tractor™

High-efficiency centrifugal filter (*69% efficient, Greenheck patented and manufactured filter).

Energy Recovery Filter

*88% efficient, Greenheck patented and manufactured filter.



Back Front

Energy Recovery Filter



Baffle

Baffle Filter

Standard industry baffle (*28% efficient, purchased filter)

**Filter efficiencies measured at 8 microns.*

Type II Kitchen Hoods

Designed for non-grease applications. Non-filtered heat and condensate hoods.

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.

Condensate Hoods

Available with a gutter and drain connection.

Model GD1

No baffles. Most economical and flexible. Lighting options available.

Model GD2

One baffle. Designed for moderate condensation applications. Great for vertical door dishwasher applications. Lighting options available.

Model GD3

Two baffles. Designed for heavy condensate applications.



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 bank is rotated perpendicular to the pizza oven to capture effluent from both ends. Exhaust only.

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. height. Exhaust only.

Radius corners and cladding available for aesthetics.



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 prepiped fire protection systems available.

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

The Amerex KP and Ansul R-102 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 a wet chemical through all nozzles simultaneously. Amerex Zone Defense and Ansul Overlapping Coverage offers full flood fire protection that allows flexibility in equipment placement.

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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 a wet chemical followed by water through all nozzles simultaneously.

Catalog: Kitchen Ventilation Systems



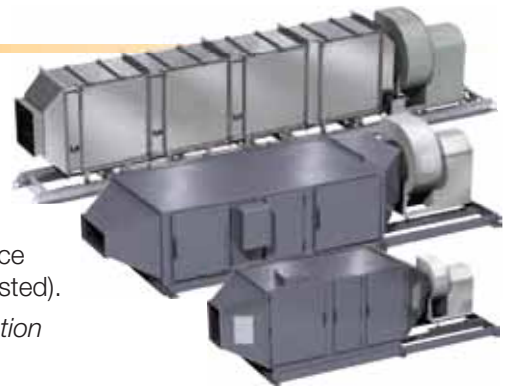
Pollution Control Units

Specifically designed to eliminate both smoke and grease particles from your kitchen exhaust system and modules eliminate or reduce odors to acceptable levels.

Grease Trapper, Triple Play and Power Play

Grease Trapper is UL 1978 Listed to Grease Duct Standards. Triple Play and Power Play are ETL Listed to UL Standard 710 and built in accordance with NFPA 96 (Grease Grabber Power Play is additionally ANSI/UL 867 Listed).

Catalogs: Grease Trapper Pollution Control Unit, Grease Grabber™ Pollution Control Units and Pollution Control Units



Controls

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 systems automatically control the speed of the exhaust fan (and make-up air if applicable) to ensure optimal hood performance and save energy. The systems utilize microprocessor controls and operate solely on demand by monitoring the cooking operation. The exhaust, supply and/or rooftop unit fans are then adjusted by the system so that when the cooking load is reduced, the fans operate at a reduced level. Up to 50% operating cost savings can be realized due to the reduction of tempered air rates and electrical savings. Greenheck offers two options, the Greenheck Vari-Flow or Melink® Intelli-Hood Systems.



Kitchen Fan Control Center

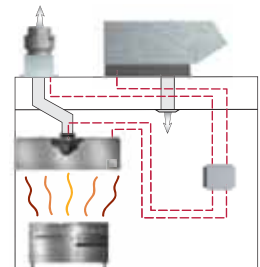
Model KFCC, kitchen fan control center, is designed to control the exhaust fans, supply fans and lights for the kitchen ventilation system. The KFCC can be interlocked with the fire suppression system. Greenheck offers several value-added options on this control including the temperature interlock to comply with International Mechanical Code (IMC) requirements.



Temperature Interlock

To comply with IMC 507.2.1.1 where enforced, this control will automatically turn on the kitchen ventilation system fans when heat is detected. Greenheck offers this as a separate control or as an option on the kitchen fan control center. Interlock is standard on variable volume systems.

Catalog: Controls and Energy Management



FlexConnect™ Utility Distribution Systems

FlexConnect 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

FlexConnect™ Utility Distribution System (UDS) model M, 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. Optional electrical service can be supplied as a point of use breaker, panel board, receptacle only configuration.



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: Utility Distribution System – UDS Model M