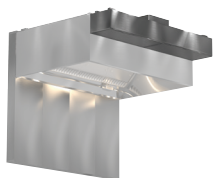
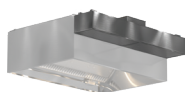


# Grease Hoods – Type I

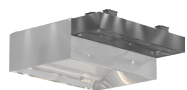
## Backshelf Hood Options and Accessories



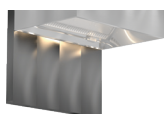
**External Supply Plenum** - Greenheck offers several arrangements to supply air back into the kitchen space uniformly. External plenums positioned at or near the exhaust hoods are the best alternative to integral supply plenums. Unlike integral supply plenums, external supply plenums do not sacrifice valuable exhaust hood containment area. They can also be retrofitted to almost any hood and are generally less expensive than integral supply plenums. Greenheck offers the following external supply choices:



**Air Curtain Supply Plenum (ASP)** - Air curtain supply plenums are typically used in non-tempered or heat-only applications, depending upon climate (can be used as an efficient method for spot-cooling).



**Split Air Curtain Supply Plenum (Split ASP)** - The optional split air curtain supply plenum (Split ASP) is an attractive method to provide make-up air and conditioned air through one plenum. Non-tempered make-up air is drawn into the hood, while the cooled conditioned air moves outward to provide spot cooling to the kitchen space.



**Back Supply Plenum (BSP)** - Back supply plenums are typically used in non-tempered or marginally tempered applications, and these plenums are also ideal for heating air during the colder months since hot air will rise from its low discharge position.



**Tapered Hood** - For low ceiling applications, proximity hoods offer highly customizable heights. Selectable back height between 24- and 42- inches which tapers to a standard front height of either 6- or 12- inches.



**Exhaust Air Balancing Baffles** - To help balance exhaust airflows between multiple ducts or hood sections being exhausted through one duct line. Air balancing baffles can be mounted at the exhaust collar openings which allow the exhaust opening to be closed up to 50%.



**Zero Clearance** - Our clearance reduction system utilizes a one-inch (25 mm) thick insulating material on the front, back, sides and top of the hood as needed. This provides great value, especially in retrofit building applications, allowing new hoods to be mounted closer to combustible surfaces, such as cabinetry and wood roof trusses, while satisfying both safety standards and codes. (Front zero clearance is a special design request)



**Wall Mount** - Hood can be supplied with a cabinet to be remote mounted in the space.



**Backsplash panels/side splash panels** - Splash panels provide an aesthetically desirable and easily cleanable stainless-steel surface behind or on adjacent walls near the hood. Constructed of series 300 or 430 stainless steel to match the hood. Also available with 1-inch (25 mm) zero clearance insulation.



**Ceiling Enclosure** - When the top of the hood is mounted lower than the finished ceiling height, enclosure panels can be provided in series 300 or 430 stainless steel to match your hood. These enclosures create an aesthetically pleasing finish.



**Airspace/Filler Panels** - To assist with clearances to combustible surfaces, stainless steel airspaces can be supplied. These panels can also be used to fill in open spaces and improve aesthetics.



**Lighting Options** - Multiple lighting options are available, as long as the proximity hood is hung 36 inches above the appliances and is at least 28 inches wide and the front taper is set to 12 inches. Screw-in fixtures for incandescent or CFL lights are standard. For more efficient lighting, recessed round LED lights are available. All fixtures are vapor proof and UL Approved. LED lights save up to 95% in electrical costs when compared to standard incandescent lights.



**Filtration Options** - A variety of filtration options are available with industry-leading grease extraction efficiencies to suit specific needs.



**Grease Grabber** - Suitable for heavy to extra heavy-duty grease applications. Appropriate for appliances include solid fuel cooking appliances, upright broiler, gas, electric and lava rock, char-broiler, mesquite, infrared broiler and wok chain broiler.



**Grease X-Tractor** - Well suited for medium to heavy duty grease applications. Appropriate for appliances including combination ovens, gas and electric fryers, griddles, grill, upright broiler and electric char-broiler.



**Baffle** - Suitable for light duty grease applications. Ideal for use in gas and electric ovens/ steamers/ranges, food warmers and pizza ovens.

#### Other options and accessories include:

**Electrical Interface for Lights and Fan** - Interface can be shipped loose for remote mounting, mounted on the hood face, or in the utility cabinet.

#### Exhaust Collars -

**Ship Loose** - Shipping exhaust collars loose provides an exhaust collar to be used, but no exhaust cutout in the hood. This enables the contractor to locate and cut the exhaust opening, where desired, when not known ahead of time.

**Shape** - To accommodate various ductwork, several sizes of rectangular and round collars are available.

**Location (Back)** - Back placement for mounted exhaust collars can go anywhere within the plenum area.

For more information regarding Greenheck kitchen ventilation systems and components visit [www.greenheck.com](http://www.greenheck.com) or consult your local Greenheck representative.

