

Backshelf Hoods

Exhaust Only

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Wall Style Canopy Hoods

Exhaust Only – Single Wall Front

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Exhaust Only – Double Wall Front

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Face Supply

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[GXFW](#)

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Face & Air Curtain Supply

[GHCW](#)

[GKCW](#)

[GXCW](#)

[GGCW](#)

Single Island Style Canopy Hoods

Exhaust Only

[GHEV](#)

[GKEV](#)

GHEP Specification

Baffle Filter Backshelf Hood, Exhaust Only

Provide Greenheck Exhaust Hood Model GHEP as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, exhaust only wall low proximity. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 450°F or 600°F rated cooking appliances. Please visit www.ul.com for U.L. 710 listing for performance and size options. Make-up air shall be independently provided.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The filters shall be stainless steel baffle type (non-stick coating optional), U.L. 1046 Classified, and in sufficient number and sizes to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 28% at 8 microns (16% from 3-10 microns) and static pressure drop of 0.5-0.6 inWC.

Optional Vapor proof, U.L. Listed incandescent light fixtures (restrictions apply) shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The proximity hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GKEP Specification

High Velocity Cartridge Backshelf Hood, Exhaust Only

Provide Greenheck Exhaust Hood Model GKEP as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, exhaust only wall low proximity. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 450°F or 600°F rated cooking appliances. Please visit www.ul.com for U.L. 710 listing for performance and size options. Make-up air shall be independently provided.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The high velocity stainless steel cartridge filters shall be U.L. 1046 Classified and NSF Certified as manufactured by Greenheck in sufficient number and sizes to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 42% at 8 microns (21% from 3-10 microns) and static pressure drop of 0.7-0.8 inWC.

Optional Vapor proof, U.L. Listed incandescent light fixtures (restrictions apply) shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The proximity hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GXEP Specification

Grease-X-Tractor™ Backshelf Hood, Exhaust Only

Provide Greenheck Exhaust Hood Model GXEP as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, exhaust only wall low proximity. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 450°F or 600°F rated cooking appliances. Please visit www.ul.com for U.L. 710 listing for performance and size options. Make-up air shall be independently provided.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The Grease-X-Tractor high efficiency stainless steel filters shall be U.L. 1046 Classified and NSF Certified as manufactured by Greenheck, in sufficient number and sizes to ensure optimum performance. Grease-X-Tractor filters shall direct the exhaust airflow through individual cyclone chambers, utilizing centrifugal impingement grease extraction technology. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 69% at 8 microns (51% from 3-10 microns) and static pressure drop of 0.7-0.8 inWC.

Optional Vapor proof, U.L. Listed incandescent light fixtures (restrictions apply) shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® .

The proximity hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GGE Specification

Grease Grabber™ Backshelf Hood, Exhaust Only

Provide Greenheck Grease Grabber Exhaust Hood, that includes a Multi Stage Filtration System using centrifugal impingement and packed bead technology to remove grease from the air stream, as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, exhaust only wall low proximity. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 450°F or 600°F rated cooking appliances. Please visit www.ul.com for U.L. 710 listing for performance and size options. Make-up air shall be independently provided.

Kitchen Ventilation hood(s) shall incorporate Grease Grabber Technology to remove grease by centrifugal impingement and interception. This multi stage system shall incorporate a primary stage Grease-X-Tractor stainless steel centrifugal filters that are U.L. 1046 Classified and NSF Certified as manufactured by Greenheck, as well as a secondary stage Grease Grabber filters that shall be packed bead bed filters working on the principals of interception. The dual filter grease extraction process causes an increase of the static pressure of 1.5inWC to be taken account of during kitchen design. The secondary filter shall be shaped to provide a minimum of 250 square inches of filter area (16" High X 16" Wide). Flat style secondary filters or filters having a surface area of less than 250 square inches are not recommended or endorsed. The multi stage filtration system shall consist of individual filters for ease in removal and cleaning. These filters shall have a grease removal efficiency of 100% at 8 microns (99% from 3-10 microns)

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container.

Optional Vapor proof, U.L. Listed incandescent light fixtures (restrictions apply) shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA[®] 70.

The proximity hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA[®] 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GHEW Specification

Baffle Filter Canopy Hood, Wall Style, Exhaust Only with Single Wall Front

Provide Greenheck Exhaust Hood Model GHEW as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. Please visit www.ul.com for U.L. 710 listing for performance and size options. Make-up air shall be independently provided.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The filters shall be stainless steel baffle type (non-stick coating optional), U.L. 1046 Classified, and in sufficient number and sizes to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 28% at 8 microns (16% from 3-10 microns) and static pressure drop of 0.5-0.6 inWC.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.



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Schofield, WI 54476

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GKEW Specification

High Velocity Cartridge Filter Canopy Hood, Wall Style, Exhaust Only with Single Wall Front

Provide Greenheck Exhaust Hood Model GKEW as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. Please visit www.ul.com for U.L. 710 listing for performance and size options. Make-up air shall be independently provided.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The high velocity stainless steel cartridge filters shall be U.L. 1046 Classified and NSF Certified as manufactured by Greenheck in sufficient number and sizes to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 42% at 8 microns (21% from 3-10 microns) and static pressure drop of 0.7-0.8 inWC.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GXEW Specification

Grease-X-Tractor™ Filter Canopy Hood, Wall Style, Exhaust Only with Single Wall Front

Provide Greenheck Exhaust Hood Model GXEW as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. Please visit www.ul.com for U.L. 710 listing for performance and size options. Make-up air shall be independently provided.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The Grease-X-Tractor high efficiency stainless steel filters shall be U.L. 1046 Classified and NSF Certified as manufactured by Greenheck, in sufficient number and sizes to ensure optimum performance. Grease-X-Tractor filters shall direct the exhaust airflow through individual cyclone chambers, utilizing centrifugal impingement grease extraction technology. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 69% at 8 microns (51% from 3-10 microns) and static pressure drop of 0.7-0.8 inWC.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GGEW Specification

Grease Grabber™ Filter Canopy Hood, Wall Style, Exhaust Only with Single Wall Front

Provide Greenheck Grease Grabber Exhaust Hood, that includes a Multi Stage Filtration System using centrifugal impingement and packed bead technology to remove grease from the air stream, as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. Please visit www.ul.com for U.L. 710 listing for performance and size options. Make-up air shall be independently provided.

Kitchen Ventilation hood(s) shall incorporate Grease Grabber Technology to remove grease by centrifugal impingement and interception. This multi stage system shall incorporate a primary stage Grease-X-Tractor stainless steel centrifugal filters that are U.L. 1046 Classified and NSF Certified as manufactured by Greenheck, as well as a secondary stage Grease Grabber filters that shall be packed bead bed filters working on the principals of interception. The dual filter grease extraction process causes an increase of the static pressure of 1.5inWC to be taken account of during kitchen design. The secondary filter shall be shaped to provide a minimum of 320 square inches of filter area (20" High X 16" Wide). Flat style secondary filters or filters having a surface area of less than 320 square inches are not recommended or endorsed. The multi stage filtration system shall consist of individual filters for ease in removal and cleaning. These filters shall have a grease removal efficiency of 100% at 8 microns (99% from 3-10 microns).

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The filter housing shall terminate in a pitched, full-length grease trough, which shall drain into a removable grease container.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA[®] 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA[®] 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GHDW Specification

Baffle Filter Canopy Hood, Wall Style, Exhaust Only with Double Wall Front

Provide Greenheck Exhaust Hood Model GHDW as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. Please visit www.ul.com for U.L. 710 listing for performance and size options. Make-up air shall be independently provided.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. Front panels shall be of double wall construction with 1 inch insulation to add additional strength and rigidity. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The filters shall be stainless steel baffle type (non-stick coating optional), U.L. 1046 Classified, and in sufficient number and sizes to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 28% at 8 microns (16% from 3-10 microns) and static pressure drop of 0.5-0.6 inWC.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GKDW Specification

High Velocity Cartridge Filter Canopy Hood, Wall Style, Exhaust Only with Double Wall Front

Provide Greenheck Exhaust Hood Model GKDW as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. Please visit www.ul.com for U.L. 710 listing for performance and size options. Make-up air shall be independently provided.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. Front panels shall be of double wall construction with 1 inch insulation to add additional strength and rigidity. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The high velocity stainless steel cartridge filters shall be U.L. 1046 Classified and NSF Certified as manufactured by Greenheck in sufficient number and sizes to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 42% at 8 microns (21% from 3-10 microns) and static pressure drop of 0.7-0.8 inWC.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GXDW Specification

Grease-X-Tractor™ Filter Canopy Hood, Wall Style, Exhaust Only with Double Wall Front

Provide Greenheck Exhaust Hood Model GXDW as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. Please visit www.ul.com for U.L. 710 listing for performance and size options. Make-up air shall be independently provided.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. Front panels shall be of double wall construction with 1 inch insulation to add additional strength and rigidity. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The Grease-X-Tractor high efficiency stainless steel filters shall be U.L. 1046 Classified and NSF Certified as manufactured by Greenheck, in sufficient number and sizes to ensure optimum performance. Grease-X-Tractor filters shall direct the exhaust airflow through individual cyclone chambers, utilizing centrifugal impingement grease extraction technology. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 69% at 8 microns (51% from 3-10 microns) and static pressure drop of 0.7-0.8 inWC.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA[®] 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GGDW Specification

Grease Grabber™ Filter Canopy Hood, Wall Style, Exhaust Only with Double Wall Front

Provide Greenheck Grease Grabber Exhaust Hood, that includes a Multi Stage Filtration System using centrifugal impingement and packed bead technology to remove grease from the air stream, as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. Please visit www.ul.com for U.L. 710 listing for performance and size options. Make-up air shall be independently provided.

Kitchen Ventilation hood(s) shall incorporate Grease Grabber Technology to remove grease by centrifugal impingement and interception. This multi stage system shall incorporate a primary stage Grease-X-Tractor stainless steel centrifugal filters that are U.L. 1046 Classified and NSF Certified as manufactured by Greenheck, as well as a secondary stage Grease Grabber filters that shall be packed bead bed filters working on the principals of interception. The dual filter grease extraction process causes an increase of the static pressure of 1.5inWC to be taken account of during kitchen design. The secondary filter shall be shaped to provide a minimum of 320 square inches of filter area (20" High X 16" Wide). Flat style secondary filters or filters having a surface area of less than 320 square inches are not recommended or endorsed. The multi stage filtration system shall consist of individual filters for ease in removal and cleaning. These filters shall have a grease removal efficiency of 100% at 8 microns (99% from 3-10 microns).

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. Front panels shall be of double wall construction with 1 inch insulation to add additional strength and rigidity. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The filter housing shall terminate in a pitched, full-length grease trough, which shall drain into a removable grease container.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA[®] 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA[®] 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GWAE Auto Scrubber Specifications

Auto-Cleaning Filter Canopy Hood, Wall Style, Exhaust Only with Double Wall Front

Provide Greenheck Exhaust Hood Model GWAE-(B,X,T,G) as shown on plans and in accordance with the following specification:

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Kitchen ventilation hood(s) shall be of the Type 1, exhaust only wall canopy suitable for all types of cooking applications. Hoods shall be capable of fully cleaning all stages of filters through multiple lines of wash nozzles as well as spraying down the exhaust plenum. The hood(s) shall be U.L. 710 Listed (with and without fire damper) for 400°F, 600°F, and 700°F rated appliances. Make-up air shall be independently provided.

Kitchen ventilation hood(s) shall be capable of incorporating either baffle (GWAE-B), spark-arrestor baffle (GWAE-B), X-Tractor (GWAE-X), Grease Grabber (GWAE-G), or the Energy Recovery Filter technology (GWAE-T) to remove grease from the exhaust air stream. All filters work on principles of either centrifugal impingement and/or interception. The filters shall be able to be easily removed and inspected by means of lift-out, tool-less access panels. The cleaning of these filters shall take place within the hood with no need to remove filters except for periodic inspection. Rows of nozzles shall be positioned in sufficient numbers and locations to adequately wash all stages of filtration. All sequencing of wash valves shall be controlled by the Auto Scrubber Control Panel (ASCP). Wash cycles shall be initiated through the ASCP by either pressing a button on the user interface, by digital input, through the building management system interface, by a daily routine time schedule, or automatically after fan operation ends. No recirculating pump shall be incorporated in the wash system. A 2 inch gravity drain connection is provided on each hood.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 300 series or 400 series stainless steel. The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. Front panels shall be of double wall construction. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall also be constructed of a minimum 18 gauge 300 or 430 series stainless steel including, but not limited to ducts, plenum, and brackets. All water piping on the hood shall be copper pipe with Pro-Press type fittings or threaded connections. Sweat copper piping shall not be allowed.

The hood(s) shall include a filter housing constructed of the same material as the hood. The filter housing shall terminate in a pitched, concealed full-length grease trough.

Vapor proof, U.L. Listed incandescent (recessed incandescent, fluorescent, and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck Fan Corporation. They shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck Fan Corporation reserves the right to change specifications without notice.

GHFW Specification

Baffle Filter Canopy Hood, Wall Style, Face Supply

Provide Greenheck Exhaust Hood Model GHFW as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, full compensating wall canopy with the capability to replace up to 100% of the exhausted air with fresh outside air. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. Air shall be supplied through perforated panels in a manner that does not interfere with the cooking operations beneath the hood(s). Perforated panels (registers optional) shall be located on the face to ensure precise volume control and shall limit the throw to within several feet of the hood. Please visit www.ul.com for U.L. 710 listing for performance and size options.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The filters shall be stainless steel baffle type (non-stick coating optional), U.L. 1046 Classified, and in sufficient number and sizes to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 28% at 8 microns (16% from 3-10 microns) and static pressure drop of 0.5-0.6 inWC.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA[®] 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above. Due to continuous research Greenheck reserves the right to change specifications without notice.

GKFW Specification

High Velocity Cartridge Filter Canopy Hood, Wall Style, Face Supply

Provide Greenheck Exhaust Hood Model GKFW as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, full compensating wall canopy with the capability to replace up to 100% of the exhausted air with fresh outside air. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. Air shall be supplied through perforated panels in a manner that does not interfere with the cooking operations beneath the hood(s). Perforated panels (registers optional) shall be located on the face to ensure precise volume control and shall limit the throw to within several feet of the hood. Please visit www.ul.com for U.L. 710 listing for performance and size options.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The high velocity stainless steel cartridge filters shall be U.L. 1046 Classified and NSF Certified as manufactured by Greenheck in sufficient number and sizes to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 42% at 8 microns (21% from 3-10 microns) and static pressure drop of 0.7-0.8 inWC.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA[®] 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GXFW Specification

Grease-X-Tractor™ Filter Canopy Hood, Wall Style, Face Supply

Provide Greenheck Exhaust Hood Model GXFW as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, full compensating wall canopy with the capability to replace up to 100% of the exhausted air with fresh outside air. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. Air shall be supplied through perforated panels in a manner that does not interfere with the cooking operations beneath the hood(s). Perforated panels (registers optional) shall be located on the face to ensure precise volume control and shall limit the throw to within several feet of the hood. Please visit www.ul.com for U.L. 710 listing for performance and size options.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The Grease-X-Tractor high efficiency stainless steel filters shall be U.L. 1046 Classified and NSF Certified as manufactured by Greenheck, in sufficient number and sizes to ensure optimum performance. Grease-X-Tractor filters shall direct the exhaust airflow through individual cyclone chambers, utilizing centrifugal impingement grease extraction technology. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 69% at 8 microns (51% from 3-10 microns) and static pressure drop of 0.7-0.8 inWC.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA[®] 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GGFW Specification

Grease Grabber™ Canopy Hood, Wall Style, Face Supply

Provide Greenheck Grease Grabber Exhaust Hood, that includes a Multi Stage Filtration System using centrifugal impingement and packed bead technology to remove grease from the air stream, as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, full compensating wall canopy with the capability to replace up to 100% of the exhausted air with fresh outside air. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. Air shall be supplied through perforated panels in a manner that does not interfere with the cooking operations beneath the hood(s). Perforated panels (registers optional) shall be located on the face to ensure precise volume control and shall limit the throw to within several feet of the hood. Please visit www.ul.com for U.L. 710 listing for performance and size options.

Kitchen Ventilation hood(s) shall incorporate Grease Grabber Technology to remove grease by centrifugal impingement and interception. This multi stage system shall incorporate a primary stage Grease-X-Tractor stainless steel centrifugal filters that are U.L. 1046 Classified and NSF Certified as manufactured by Greenheck, as well as a secondary stage Grease Grabber filters that shall be packed bead bed filters working on the principals of interception. The dual filter grease extraction process causes an increase of the static pressure of 1.5inWC to be taken account of during kitchen design. The secondary filter shall be shaped to provide a minimum of 320 square inches of filter area (20" High X 16" Wide). Flat style secondary filters or filters having a surface area of less than 320 square inches are not recommended or endorsed. The multi stage filtration system shall consist of individual filters for ease in removal and cleaning. These filters shall have a grease removal efficiency of 100% at 8 microns (99% from 3-10 microns).

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The filter housing shall terminate in a pitched, full-length grease trough, which shall drain into a removable grease container.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA[®] 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA[®] 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GHCW Specification

Baffle Filter Canopy Hood, Wall Style, Face and Air Curtain Supply

Provide Greenheck Exhaust Hood Model GHCW as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, full compensating wall canopy with the capability to replace up to 100% of the exhausted air with fresh outside air. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. Air shall be supplied through face and front perimeter perforated panels in a manner that does not interfere with the cooking operations beneath the hood(s). Perforated panels (registers optional) with opposed blade, balancing dampers shall be located on the front perimeter ensure precise volume control and shall limit the throw to within several feet of the hood. Please visit www.ul.com for U.L. 710 listing for performance and size options.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The filters shall be stainless steel baffle type (non-stick coating optional), U.L. 1046 Classified, and in sufficient number and sizes to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 28% at 8 microns (16% from 3-10 microns) and static pressure drop of 0.5-0.6 inWC.

Vapor proof, U.L. Listed incandescent (fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA[®] 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GKCW Specification

High Velocity Cartridge Filter Canopy Hood, Wall Style, Face and Air Curtain Supply

Provide Greenheck Exhaust Hood Model GKCW as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, full compensating wall canopy with the capability to replace up to 100% of the exhausted air with fresh outside air. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. Air shall be supplied through face and front perimeter perforated panels in a manner that does not interfere with the cooking operations beneath the hood(s). Perforated panels (registers optional) with opposed blade, balancing dampers shall be located on the front perimeter ensure precise volume control and shall limit the throw to within several feet of the hood. Please visit www.ul.com for U.L. 710 listing for performance and size options.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood The high velocity stainless steel cartridge filters shall be U.L. 1046 Classified and NSF Certified as manufactured by Greenheck in sufficient number and sizes to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 42% at 8 microns (21% from 3-10 microns) and static pressure drop of 0.7-0.8 inWC.

Vapor proof, U.L. Listed incandescent (fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA[®] 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GXCW Specification

Grease-X-Tractor™ Filter Canopy Hood, Wall Style, Face and Air Curtain Supply

Provide Greenheck Exhaust Hood Model GXCW as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, full compensating wall canopy with the capability to replace up to 100% of the exhausted air with fresh outside air. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. Air shall be supplied through face and front perimeter perforated panels in a manner that does not interfere with the cooking operations beneath the hood(s). Perforated panels (registers optional) with opposed blade, balancing dampers shall be located on the front perimeter ensure precise volume control and shall limit the throw to within several feet of the hood. Please visit www.ul.com for U.L. 710 listing for performance and size options.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The Grease-X-Tractor high efficiency stainless steel filters shall be U.L. 1046 Classified and NSF Certified as manufactured by Greenheck, in sufficient number and sizes to ensure optimum performance. Grease-X-Tractor filters shall direct the exhaust airflow through individual cyclone chambers, utilizing centrifugal impingement grease extraction technology. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 69% at 8 microns (51% from 3-10 microns) and static pressure drop of 0.7-0.8 inWC.

Vapor proof, U.L. Listed incandescent (fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA[®] 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.



P.O. Box 410
Schofield, WI 54476

Phone: 715.359.6171
www.greenheck.com

GGCW Specification

Grease Grabber™ Canopy Hood, Wall Style, Face and Air Curtain Supply

Provide Greenheck Grease Grabber Exhaust Hood, that includes a Multi Stage Filtration System using centrifugal impingement and packed bead technology to remove grease from the air stream, as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, full compensating wall canopy with the capability to replace up to 100% of the exhausted air with fresh outside air. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. Air shall be supplied through face and front perimeter perforated panels in a manner that does not interfere with the cooking operations beneath the hood(s). Perforated panels (registers optional) with opposed blade, balancing dampers shall be located on the front perimeter ensure precise volume control and shall limit the throw to within several feet of the hood. Please visit www.ul.com for U.L. 710 listing for performance and size options.

Kitchen Ventilation hood(s) shall incorporate Grease Grabber Technology to remove grease by centrifugal impingement and interception. This multi stage system shall incorporate a primary stage Grease-X-Tractor stainless steel centrifugal filters that are U.L. 1046 Classified and NSF Certified as manufactured by Greenheck, as well as a secondary stage Grease Grabber filters that shall be packed bead bed filters working on the principals of interception. The dual filter grease extraction process causes an increase of the static pressure of 1.5inWC to be taken account of during kitchen design. The secondary filter shall be shaped to provide a minimum of 320 square inches of filter area (20" High X 16" Wide). Flat style secondary filters or filters having a surface area of less than 320 square inches are not recommended or endorsed. The multi stage filtration system shall consist of individual filters for ease in removal and cleaning. These filters shall have a grease removal efficiency of 100% at 8 microns (99% from 3-10 microns).

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. An integral 3 inch air space is provided to meet NFPA® 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The filter housing shall terminate in a pitched, full-length grease trough, which shall drain into a removable grease container.

Vapor proof, U.L. Listed incandescent (fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA[®] 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA[®] 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GHEV Specification

Baffle Filter Canopy Hood, Single Island Style, Exhaust Only with Single Wall Front

Provide Greenheck Exhaust Hood Model GHEV as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, exhaust only single island canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. The hood(s) shall exhaust two banks of filters through one central plenum. Please visit www.ul.com for U.L. 710 listing for performance and size options. Make-up air shall be independently provided.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood.. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets

The hood(s) shall include a filter housing constructed of the same material as the hood. The filters shall be stainless steel baffle type (non-stick coating optional), U.L. 1046 Classified, and in sufficient number and sizes to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 28% at 8 microns (16% from 3-10 microns) and static pressure drop of 0.5-0.6 inWC.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GKEV Specification

High Velocity Cartridge Filter Canopy Hood, Single Island Style, Exhaust Only with Single Wall Front

Provide Greenheck Exhaust Hood Model GKEV as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, exhaust only single island canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. The hood(s) shall exhaust two banks of filters through one central plenum. Please visit www.ul.com for U.L. 710 listing for performance and size options. Make-up air shall be independently provided.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood.. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets

The hood(s) shall include a filter housing constructed of the same material as the hood. The high velocity stainless steel cartridge filters shall be U.L. 1046 Classified and NSF Certified as manufactured by Greenheck in sufficient number and sizes to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 42% at 8 microns (21% from 3-10 microns) and static pressure drop of 0.7-0.8 inWC.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GXEV Specification

Grease-X-Tractor™ Filter Canopy Hood, Single Island Style, Exhaust Only with Single Wall Front

Provide Greenheck Exhaust Hood Model GXEV as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, exhaust only single island canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. The hood(s) shall exhaust two banks of filters through one central plenum. Please visit www.ul.com for U.L. 710 listing for performance and size options. Make-up air shall be independently provided.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood.. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets

The hood(s) shall include a filter housing constructed of the same material as the hood. The Grease-X-Tractor high efficiency stainless steel filters shall be U.L. 1046 Classified and NSF Certified as manufactured by Greenheck, in sufficient number and sizes to ensure optimum performance. Grease-X-Tractor filters shall direct the exhaust airflow through individual cyclone chambers, utilizing centrifugal impingement grease extraction technology. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 69% at 8 microns (51% from 3-10 microns) and static pressure drop of 0.7-0.8 inWC.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GGEV Specification

Grease Grabber™ Filter Canopy Hood, Single Island Style, Exhaust Only with Single Wall Front

Provide Greenheck Grease Grabber Exhaust Hood, that includes a Multi Stage Filtration System using centrifugal impingement and packed bead technology to remove grease from the air stream, as shown on plans and in accordance with the following specification:

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Kitchen Ventilation hood(s) shall be of the Type I, exhaust only single island canopy suitable for all types of cooking applications. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. The hood(s) shall exhaust two banks of filters through one central plenum. Please visit www.ul.com for U.L. 710 listing for performance and size options. Make-up air shall be independently provided.

Kitchen Ventilation hood(s) shall incorporate Grease Grabber Technology to remove grease by centrifugal impingement and interception. This multi stage system shall incorporate a primary stage Grease-X-Tractor stainless steel centrifugal filters that are U.L. 1046 Classified and NSF Certified as manufactured by Greenheck, as well as a secondary stage Grease Grabber filters that shall be packed bead bed filters working on the principals of interception. The dual filter grease extraction process causes an increase of the static pressure of 1.5inWC to be taken account of during kitchen design. The secondary filter shall be shaped to provide a minimum of 320 square inches of filter area (20" High X 16" Wide). Flat style secondary filters or filters having a surface area of less than 320 square inches are not recommended or endorsed. The multi stage filtration system shall consist of individual filters for ease in removal and cleaning. These filters shall have a grease removal efficiency of 100% at 8 microns (99% from 3-10 microns).

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood.. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets

The hood(s) shall include a filter housing constructed of the same material as the hood. The filter housing shall terminate in a pitched, full-length grease trough, which shall drain into a removable grease container.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA[®] 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA[®] 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GHFV Specification

Baffle Filter Canopy Hood, Single Island Style, Face Supply

Provide Greenheck Exhaust Hood Model GHFV as shown on plans and in accordance with the following specification:

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Kitchen ventilation hood(s) shall be Type I, full compensating single island canopy. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. The hood(s) shall be single canopy, exhausting two banks of filters through one central plenum, and shall have the capability to replace up to 100% of the exhausted air with fresh outside air. Make-up air shall be provided at low velocity through perforated panels (registers optional) located on the face of the hood, designed to limit throw to several feet in front of the hood. Please visit www.ul.com for U.L. 710 listing for performance and size options.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood.. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets

The hood(s) shall include a filter housing constructed of the same material as the hood. The filters shall be stainless steel baffle type (non-stick coating optional), U.L. 1046 Classified, and in sufficient number and sizes to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 28% at 8 microns (16% from 3-10 microns) and static pressure drop of 0.5-0.6 inWC.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

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GKFV Specification

High Velocity Cartridge Filter Canopy Hood, Single Island Style, Face Supply

Provide Greenheck Exhaust Hood Model GKFV as shown on plans and in accordance with the following specification:

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The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood.. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets

The hood(s) shall include a filter housing constructed of the same material as the hood. The high velocity stainless steel cartridge filters shall be U.L. 1046 Classified and NSF Certified as manufactured by Greenheck in sufficient number and sizes to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 42% at 8 microns (21% from 3-10 microns) and static pressure drop of 0.7-0.8 inWC.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA® 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GXFV Specification

Grease-X-Tractor™ Filter Canopy Hood, Single Island Style, Face Supply

Provide Greenheck Exhaust Hood Model GXFV as shown on plans and in accordance with the following specification:

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Kitchen ventilation hood(s) shall be Type I, full compensating single island canopy. The hood(s) shall be U.L. 710 Listed without a fire damper (with optional) for 400°F, 600°F, or 700°F rated cooking appliances. The hood(s) shall be single canopy, exhausting two banks of filters through one central plenum, and shall have the capability to replace up to 100% of the exhausted air with fresh outside air. Make-up air shall be provided at low velocity through perforated panels (registers optional) located on the face of the hood, designed to limit throw to several feet in front of the hood. Please visit www.ul.com for U.L. 710 listing for performance and size options.

The hood(s) exterior shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets

The hood(s) shall include a filter housing constructed of the same material as the hood. The Grease-X-Tractor high efficiency stainless steel filters shall be U.L. 1046 Classified and NSF Certified as manufactured by Greenheck, in sufficient number and sizes to ensure optimum performance. Grease-X-Tractor filters shall direct the exhaust airflow through individual cyclone chambers, utilizing centrifugal impingement grease extraction technology. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. These filters shall have a grease removal efficiency of 69% at 8 microns (51% from 3-10 microns) and static pressure drop of 0.7-0.8 inWC.

Vapor proof, U.L. Listed incandescent (recessed, fluorescent and LED optional, restrictions apply) light fixtures shall be pre-wired to a junction box located at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA[®] 96, IMC, UMC, and bear the NSF Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GO Specification

Non-Filtered, Heat and Fume

Provide Greenheck Exhaust Hood Model GO as shown on plans and in accordance with the following specification:

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Heat and Fume hood(s) shall be of the Type II, exhaust only canopy.

The hood(s) shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength and with a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable.

Optional, vapor proof, U.L. Listed incandescent light fixtures (fluorescent and LED optional, restrictions apply) shall be pre-wired to a junction box situated at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA® 96, UMC, and bear the NSF Seal of Approval.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GD1 Specification

Condensate Hood

Provide Greenheck Exhaust Hood Model GD1 as shown on plans and in accordance with the following specification:

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Condensate hoods shall be of the Type II, exhaust only canopy.

The hood(s) shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable.

The hood(s) shall include a full perimeter, welded, condensate collecting gutter with a 0.5 inch N.P.T. stainless steel drain fitting.

Optional, vapor proof, U.L. Listed incandescent light fixtures (fluorescent and LED optional, restrictions apply) shall be pre-wired to a junction box situated at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA® 96, UMC, and bear the NSF Seal of Approval.

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GD2 Specification

Single Baffle Condensate Hood

Provide Greenheck Exhaust Hood Model GD2 as shown on plans and in accordance with the following specification:

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Condensate hoods shall be of the Type II, exhaust only canopy.

The hood(s) shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable.

The hood(s) shall include one full length, removable condensate baffle constructed of 18 gauge stainless steel. The baffle shall be pitched to drain into a full perimeter, welded, condensate collecting gutter with a 0.5 inch N.P.T. stainless steel drain fitting.

Optional, vapor proof, U.L. Listed incandescent light fixtures (fluorescent and LED optional, restrictions apply) shall be pre-wired to a junction box situated at the top of the hood for field connection. Wiring shall conform to the requirements of the NFPA® 70.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA® 96, UMC, and bear the NSF Seal of Approval.

Due to continuous research Greenheck reserves the right to change specifications without notice.

GD3 Specification

Double Baffle Condensate Hood

Provide Greenheck Exhaust Hood Model GD3 as shown on plans and in accordance with the following specification:

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Condensate hoods shall be of the Type II, exhaust only canopy.

The hood(s) shall be constructed of a minimum of 18 gauge 400 series stainless steel (300 series optional). The hood(s) shall be constructed using the standing seam method for optimum strength. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable.

The hood(s) shall include two full length, removable condensate baffles constructed of 18 gauge stainless steel. The baffles shall be pitched to drain into a full perimeter, welded, condensate collecting gutter with a 0.5 inch N.P.T. stainless steel drain fitting.

The canopy hood(s) shall be constructed by Greenheck. They shall be built in accordance with the NFPA® 96, UMC, and bear the NSF Seal of Approval.

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