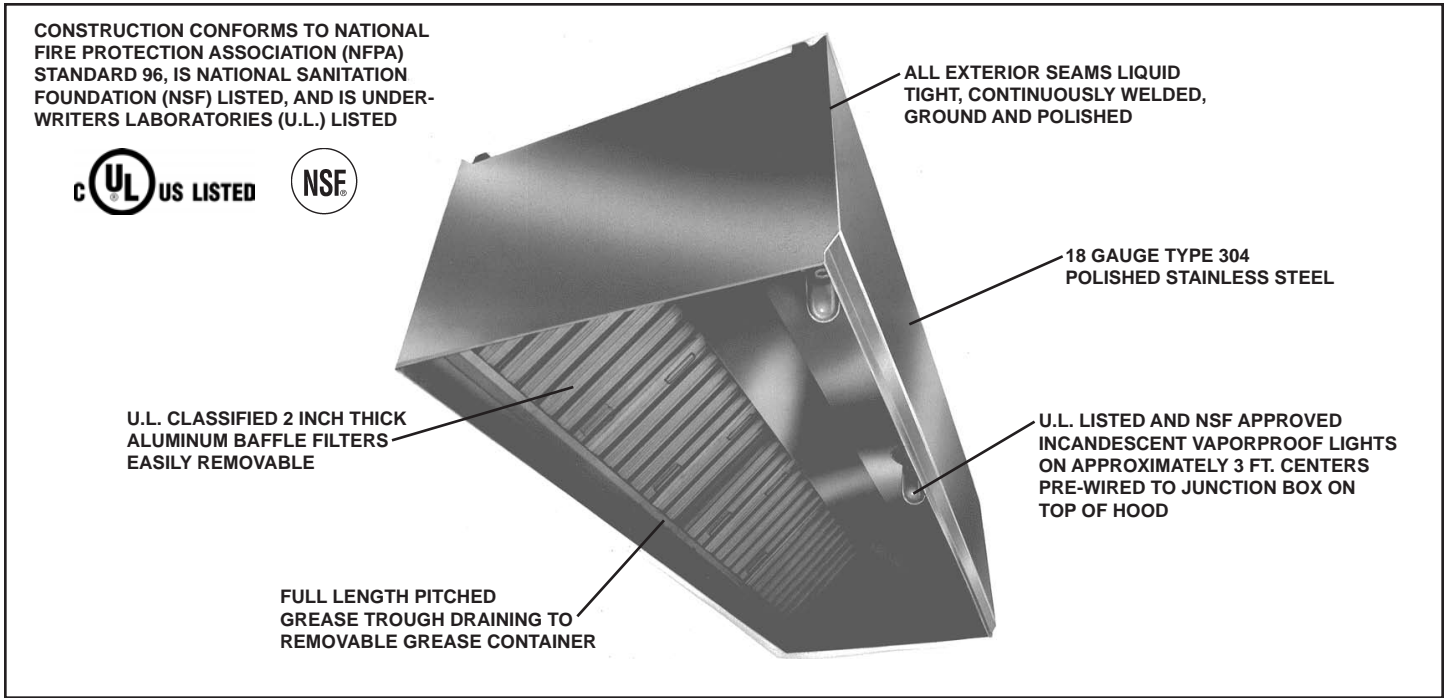




EXHAUST ONLY KITCHEN HOODS

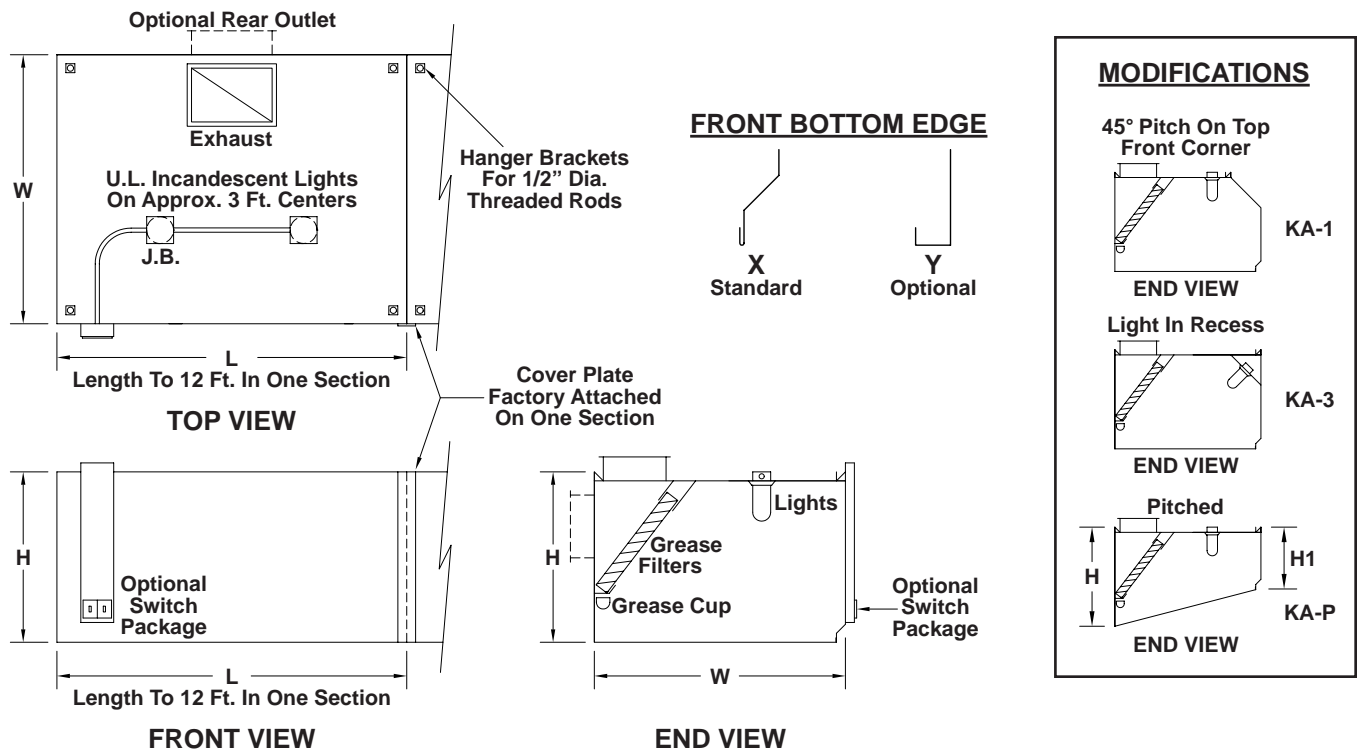
MODEL KA WALL HOOD

MODEL KB ISLAND HOOD



KA and KB single shell hoods are for exhaust only. They have no provisions for introducing untempered outside air directly into the hood (see Model KS-100) or for introducing tempered air into the kitchen (see Models KA-FS, KB-FS, KA-RS, KB-RS, KS-200T, KS-300T and KS-400T).

KA WALL HOOD



MODELS KA AND KB EXHAUST ONLY HOODS

CONSTRUCTION:

Hoods are single shell 18 gauge 304 stainless steel polished to a #3 satin finish and meet all U.L., NSF, NFPA 96, and NEC 90 requirements. Exterior seams are continuously welded, liquid tight as required by U.L., and ground and polished to match the original finish of the material. This style hood is for exhaust only and does not provide for make-up air to be supplied through the hood.

Standard accessories include full length aluminum baffle filters, full length pitched grease trough, removable grease cup, 100 watt incandescent vaporproof lights on approximately 3 ft. centers pre-wired to a junction box on top of the hood, hanger brackets for 1/2 inch threaded rod, and a factory welded on exhaust collar. The KA wall style is available in a single section in any increment from 4 feet to 12 feet in length, with longer lengths obtained by butting multiple sections together utilizing factory welded on joint covers. Widths are available in any increment from 36 through 60 inches. Heights can vary in any increment from 24 inches through 36 inches. The KB island style is available up to 12 feet long by 8 feet wide in a single section. Larger island hoods are multiple wall hoods installed back-to-back.

OPTIONS

HOOD CONSTRUCTION:

16 or 14 gauge 304 stainless steel with #3 polish. Available, to bear the U.L. but not the NSF label, are material construction of 18, 16, or 14 gauge galvanized or galvanized steel and the exterior of any hood of these materials can be painted with a USDA approved epoxy paint of a KEES standard white or color as selected.

FILTERS:

2 inch U.L. Classified stainless steel or Flame Gard filters available.

LIGHTS:

Two tube 3 or 4 feet long fluorescent vaporproof flush lights pre-wired to junction box on top of hood.

U.L. LABELS:

U.L. Listed label (File MH12960) affixed to unit is standard if factory provides welded on exhaust collar without fire damper. U.L. Listed label (MH12071) requires collar and U.L. Listed exhaust air fire damper.

TOP ENCLOSURES AND SIDE SKIRTS:

18 gauge enclosures from top of hood to lay-in or hard ceiling of stainless steel or other material to match hood construction and finish. Side skirts on one or both ends of hood of same material as hood are available to increase hood effectiveness.

BACK SPLASHES:

Metal panel from bottom of hood to below equipment or to floor to keep wall clean on a wall hung hood of any material and finish. Insulation available on back of panel or inside double shell construction.

FRONT PERFORATED SUPPLY PLENUM:

Additional make-up air capabilities can be provided by utilizing the Model FS supply plenum. Plenum is 18 gauge 304 stainless steel, #3 stain polish with removable perforated discharge panels. The plenum ships loose for field installation.

REAR PERFORATED SUPPLY PLENUM:

Additional make-up air capabilities can be provided by utilizing the Model RS supply plenum. Plenum is 18 gauge 304 stainless steel, #3 stain polish with removable perforated down discharge panels. The plenum ships loose for field installation.

SWITCH PACKAGE:

Remote or mounted flush on face of hood in single or multiple gang box are combinations of light switch, exhaust fan switch with pilot light, and control of a possible remote room make-up air system.

SINGLE ISLAND HOOD:

KA wall hoods may be provided with a polished back for use as a single island hood over one row of equipment, designated as a KA-S.

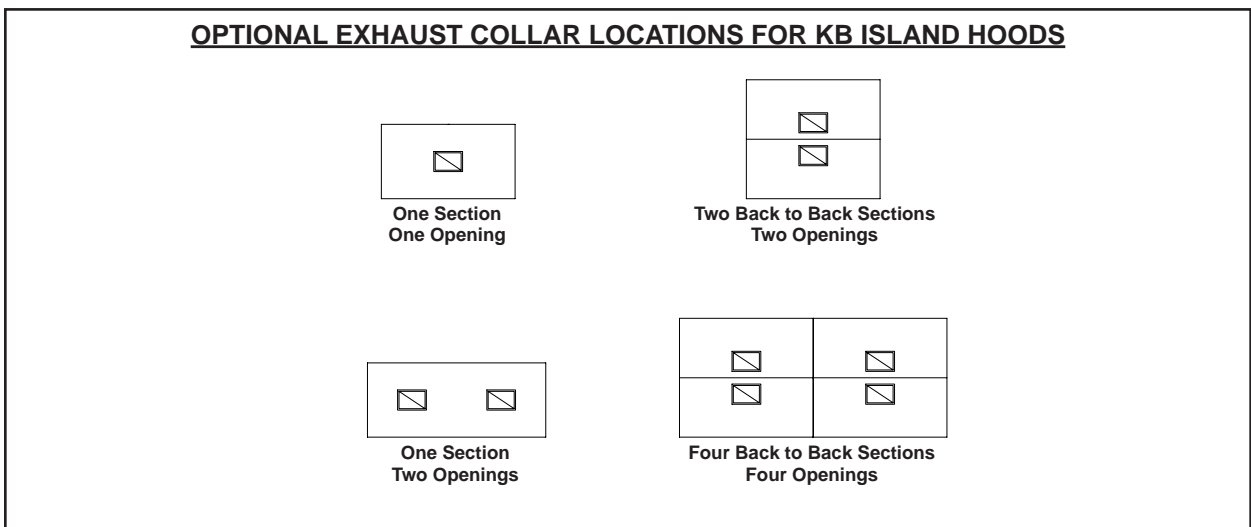
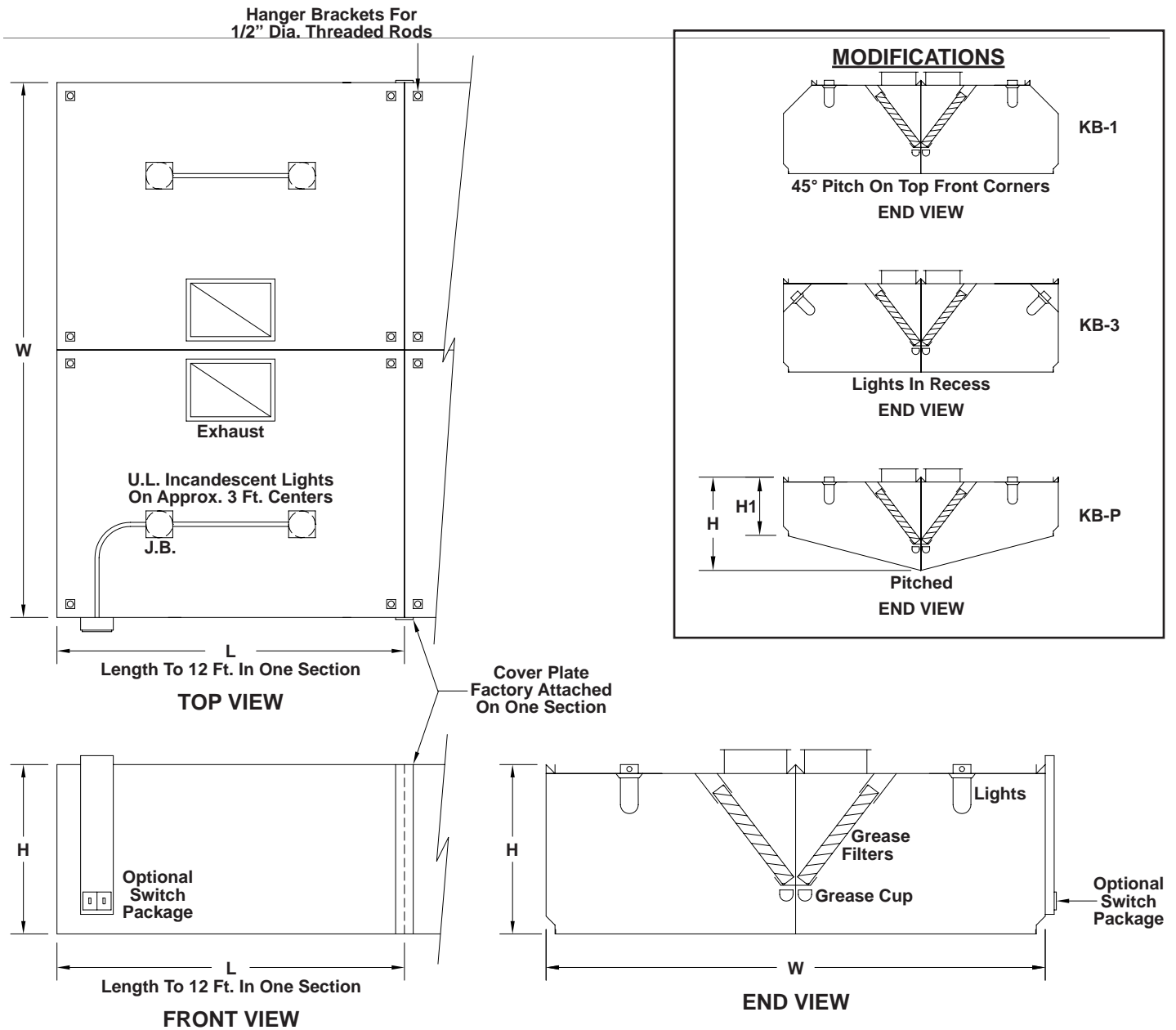
SINGLE SECTION ISLAND HOOD:

Single section island hoods are available. A one piece section 12 feet long by 8 feet wide is maximum size for trucking. Preferable and easier to handle would be two 12 feet by 4 feet KA sections mounted back-to-back.

LOW CEILING HOOD:

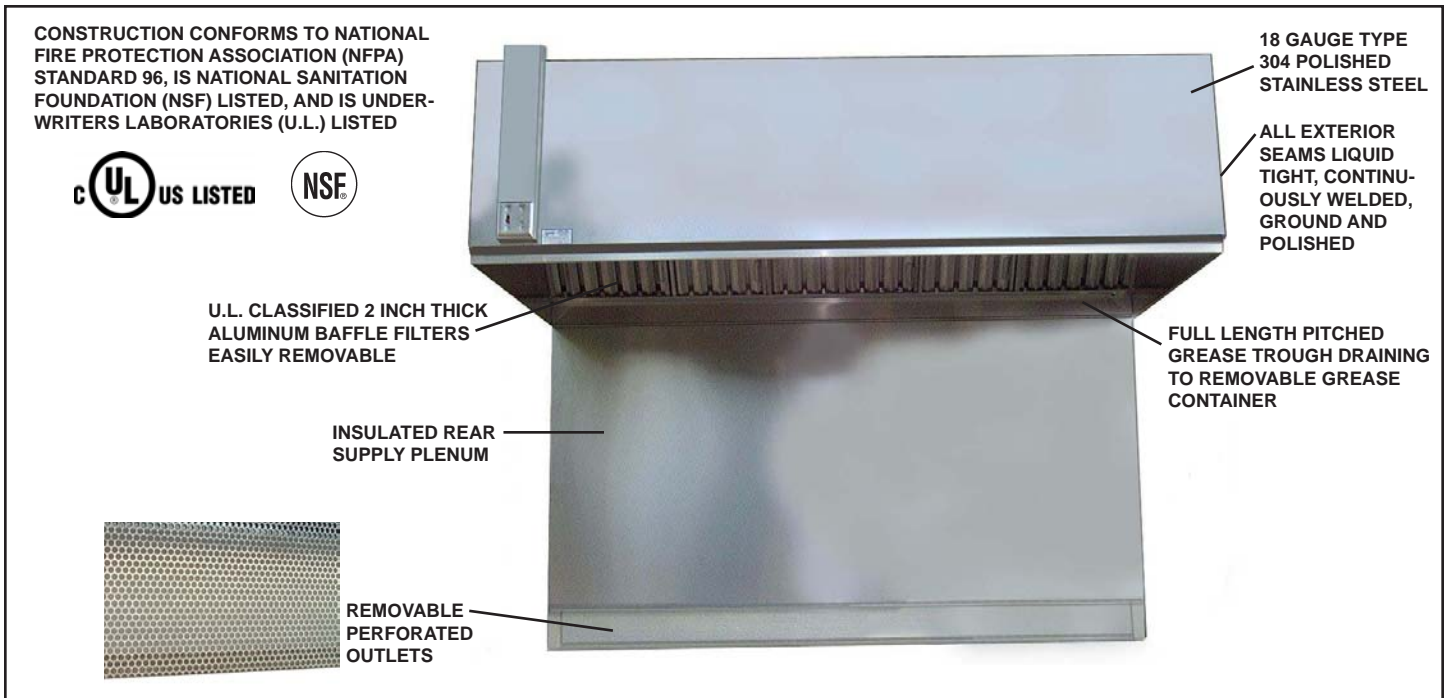
KA hoods can be pitched from front to rear to allow for 6'6" height above the floor at the front of the hood when sufficient mounting height is not available. Rear of hood can be between 24 and 36 inches high pitching to a minimum of 12 inches high at hood front (Model KA-P). KB hood can have both sides pitched to the center (KB-P).

KB ISLAND HOOD



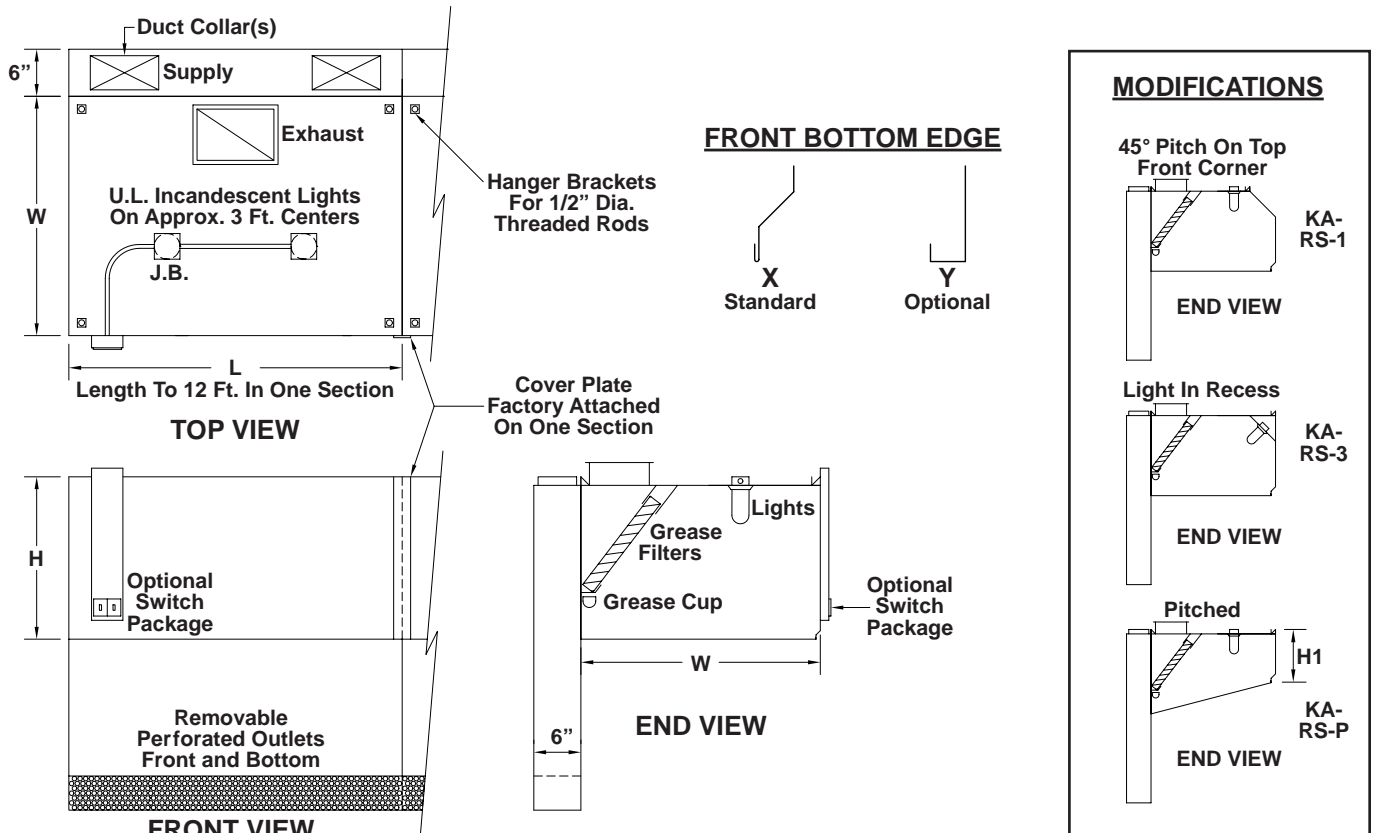


MODEL KA-RS WALL HOOD



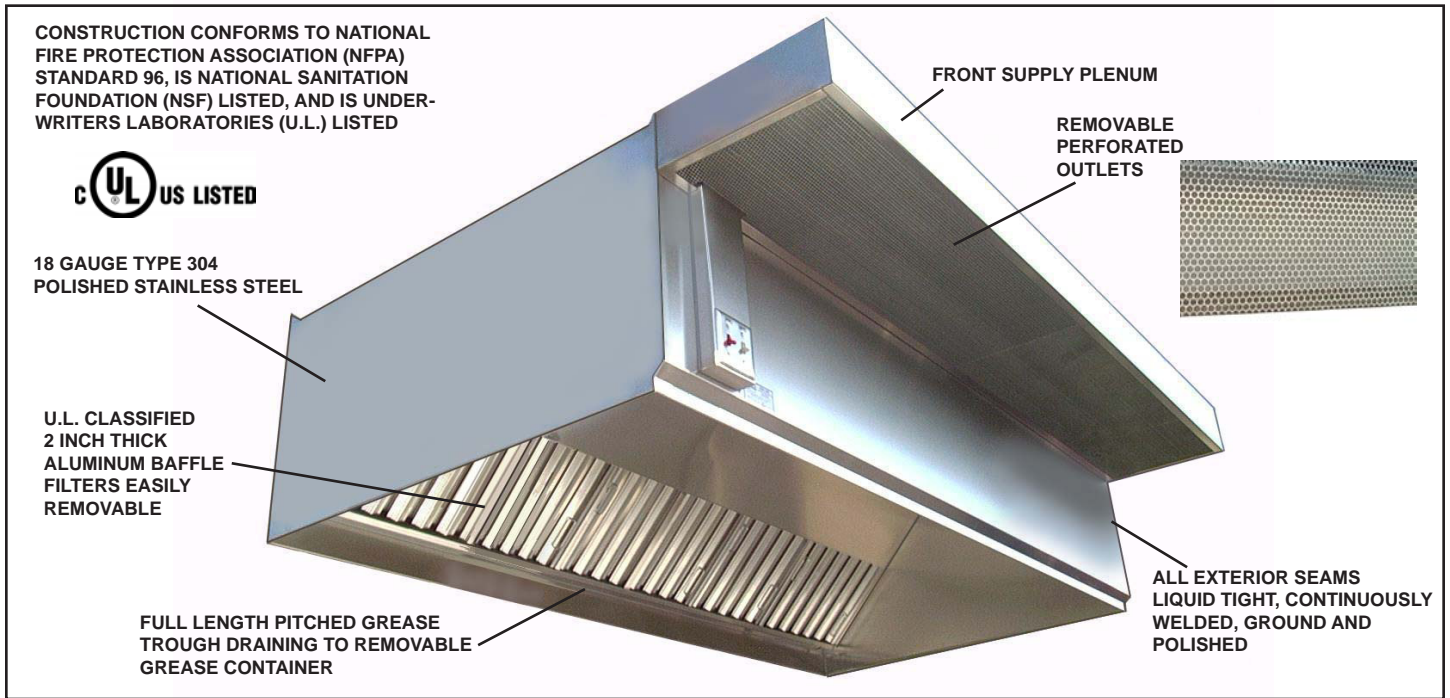
The KA-RS is an exhaust only hood with an insulated rear supply plenum for the introduction of make-up air into the kitchen.

KA-RS WALL HOOD



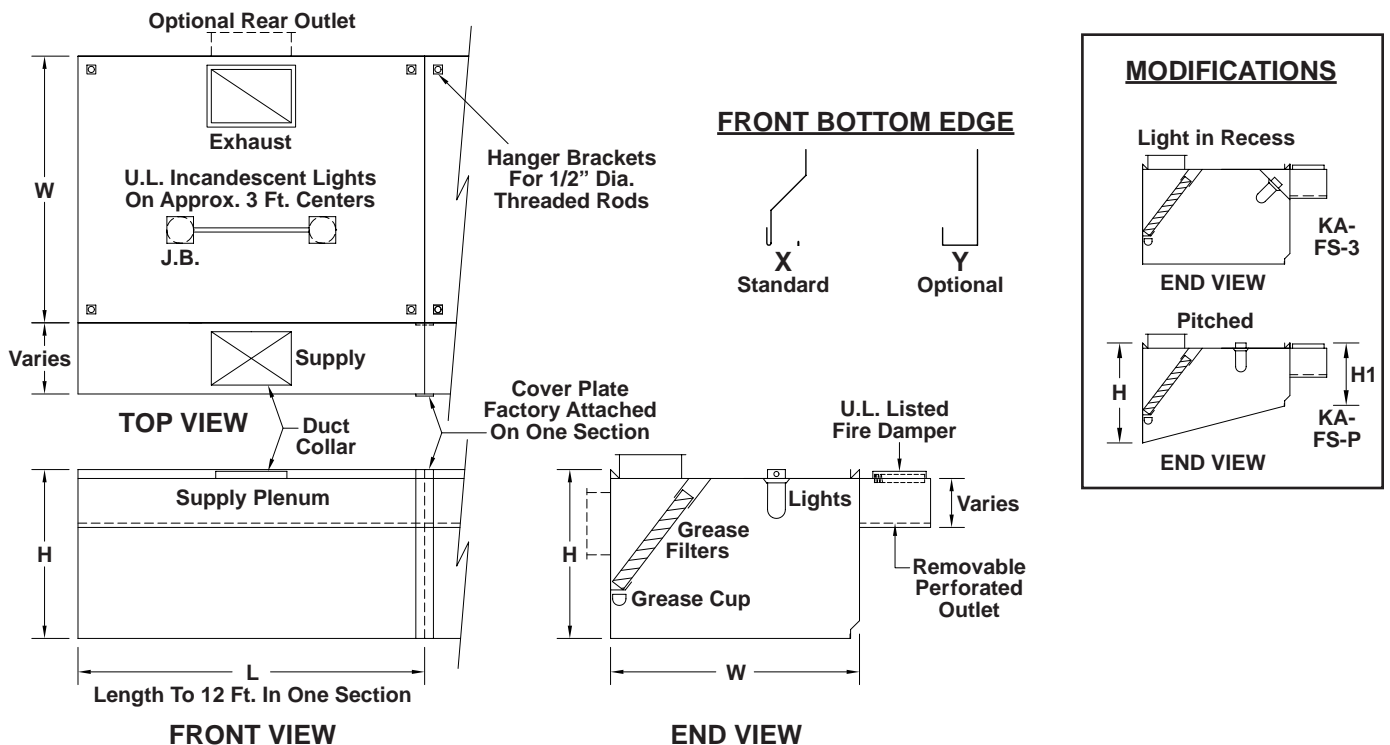


MODEL KA-FS WALL HOOD MODEL KB-FS ISLAND HOOD

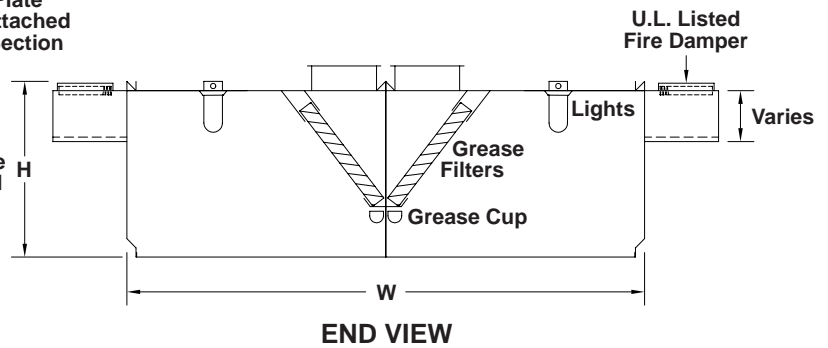
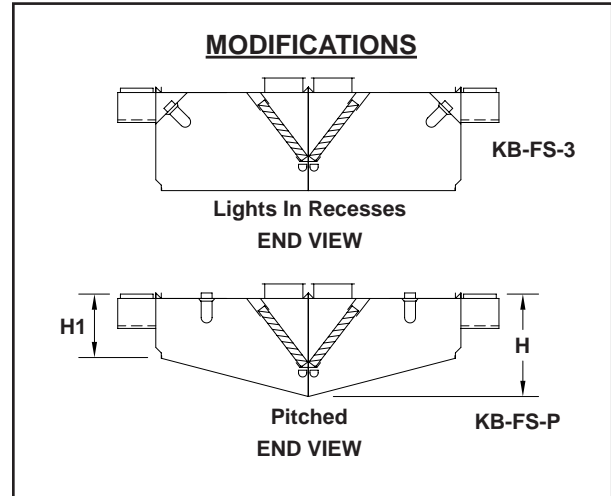
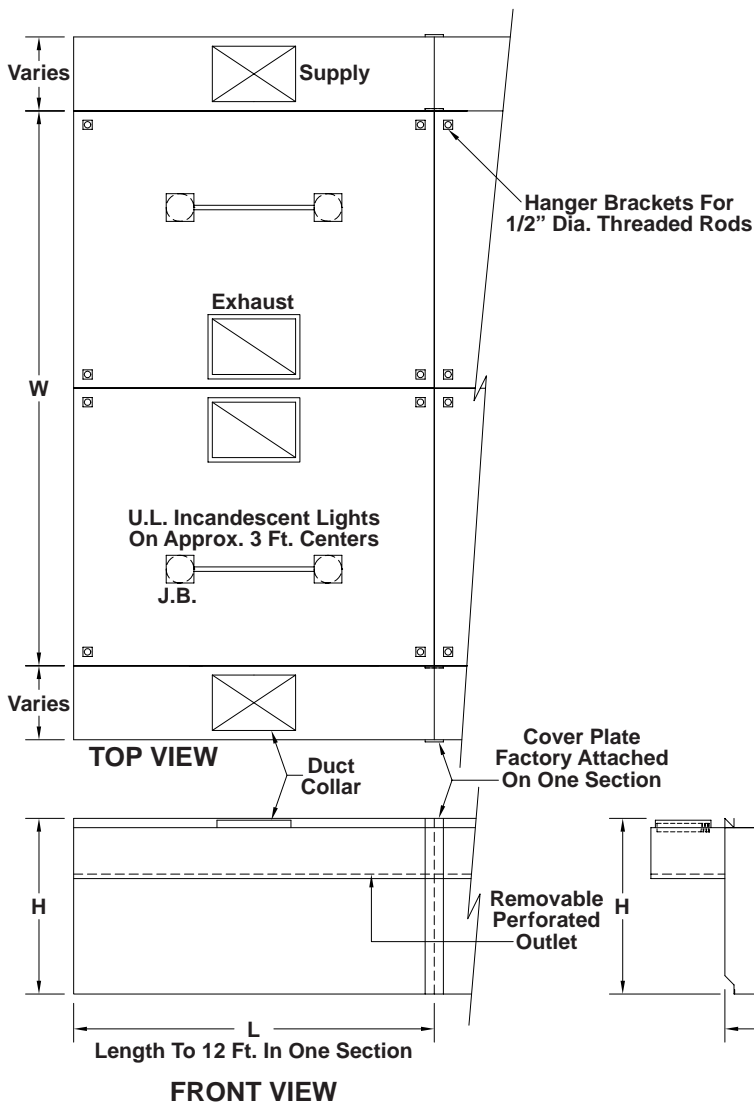


KA-FS and KB-FS single shell hoods are exhaust only hoods with a front supply plenum having a perforated bottom outlet for the introduction of make-up air into the kitchen.

KA-FS WALL HOOD



KB-FS ISLAND HOOD



SUGGESTED DESIGN CRITERIA:

The amount of air which needs to be removed by a canopy kitchen hood is a function of the size of the hood selected, plus the size, temperature, heat and grease production of the cooking equipment under the hood. Appliances are categorized by cooking surface temperatures:

- LOW TEMPERATURE (400 Degrees F) Ovens, Roasters, Steam Kettles, Ranges, Non-grease Producing Equipment
- MEDIUM TO HIGH TEMPERATURE (600 Degrees F) Grilles, Griddles, Deep Fat Fryers
- HIGH TEMPERATURE (700 Degrees F) Solid Fuel Appliances, Charbroilers

Tabulated below is exhaust and supply (where applicable) air data for various grease exhaust hood types. Note that state and local codes may require higher exhaust air flows and would in all cases supercede these guidelines:

WALL HOOD			
HOOD MODEL	COOKING SURFACE TEMP. DEG. F	MIN. EXHAUST CFM/FT. of Hood Length	MAX. SUPPLY PERCENTAGE OF EXHAUST CFM
EXHAUST ONLY KA-FS, KA-FS-P Width to 5'	400	150	80%
EXHAUST ONLY KA-FS, KA-FS-P	600	275	80%
EXHAUST ONLY KA-FS	700	370	80%

ISLAND HOOD			
HOOD MODEL	COOKING SURFACE TEMP. DEG. F	MIN. EXHAUST CFM/FT. of Hood Length	MAX. SUPPLY PERCENTAGE OF EXHAUST CFM
EXHAUST ONLY KB-FS, KB-FS-P Width to 10'	400	300	80%
EXHAUST ONLY KB-FS, KB-FS-P	600	550	80%
EXHAUST ONLY KB-FS	700	740	80%

Exhaust air ducts should be sized for a duct velocity of no less than 1,500 FPM and not more than 2,300 FPM. 1,750 FPM is the recommended velocity to use in selecting exhaust collar sizes. Using this guideline, the exhaust pressure drop of the hood only (includes filter and duct collar losses; does not include ductwork losses) will be approximately .55 I.W.G.

Supply air collars and ducts should normally be sized at a velocity of 1,000 FPM to not more than 1,500 FPM to avoid excessive pressure loss. Using this guideline, the supply air pressure drop of the hood only (does not include ductwork losses) will be approximately .25 I.W.G.