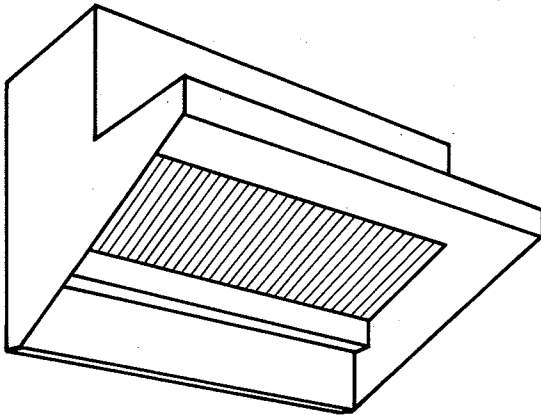


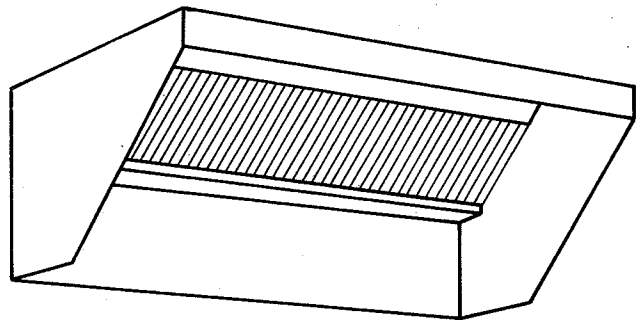


EXHAUST HOODS FOR BACKSHELF, COUNTERTOP, BROILER, OVEN OR PIZZA APPLICATIONS

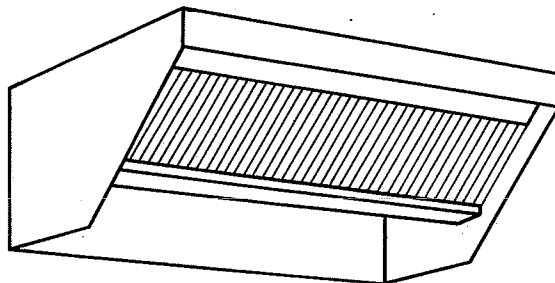
MODELS KC, KD and KE



MODEL KC



MODEL KD

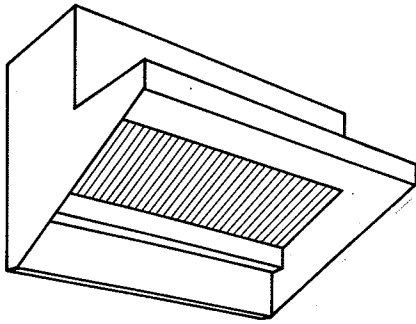


MODEL KE



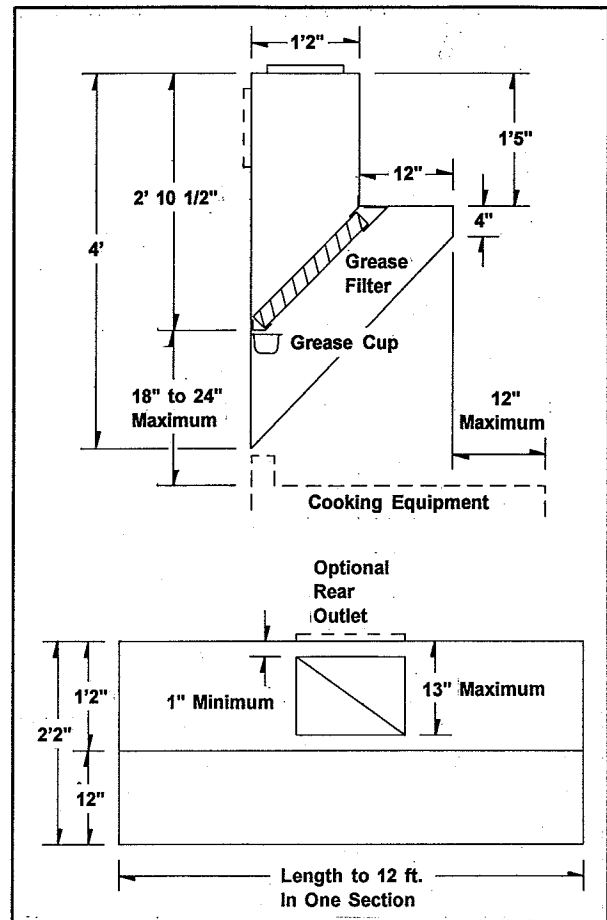
MODEL KC

Wall Hung Backshelf Hood



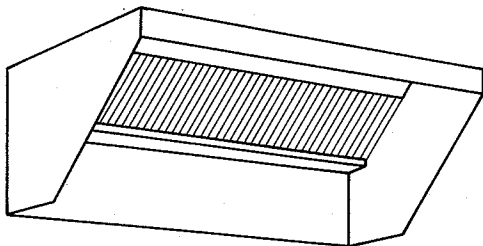
KEES Model KC commercial backshelf kitchen hood is an exhaust only unit designed for removal of heat and grease laden air from above kitchen equipment cooking surfaces. Front ledge allows for storage.

Typical applications include wall hung over ranges, fryers, griddles, or countertop equipment.



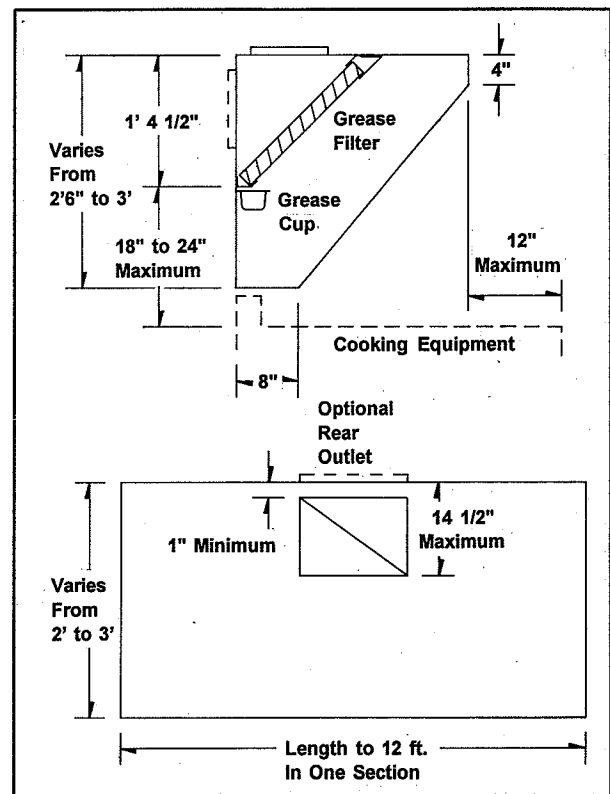
MODEL KD

Wall Hung Backshelf Or Counter Type Hood



KEES Model KD commercial backshelf or counter type kitchen hood is an exhaust only unit designed for removal of heat and grease laden air from above kitchen equipment cooking surfaces. Low profile height allows for storage and/or pass-over shelf.

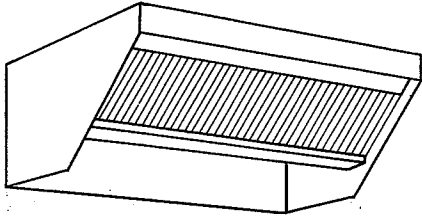
Typical applications include wall hung or countertop installation over ranges, fryers, griddles, or countertop equipment.



MODEL KE

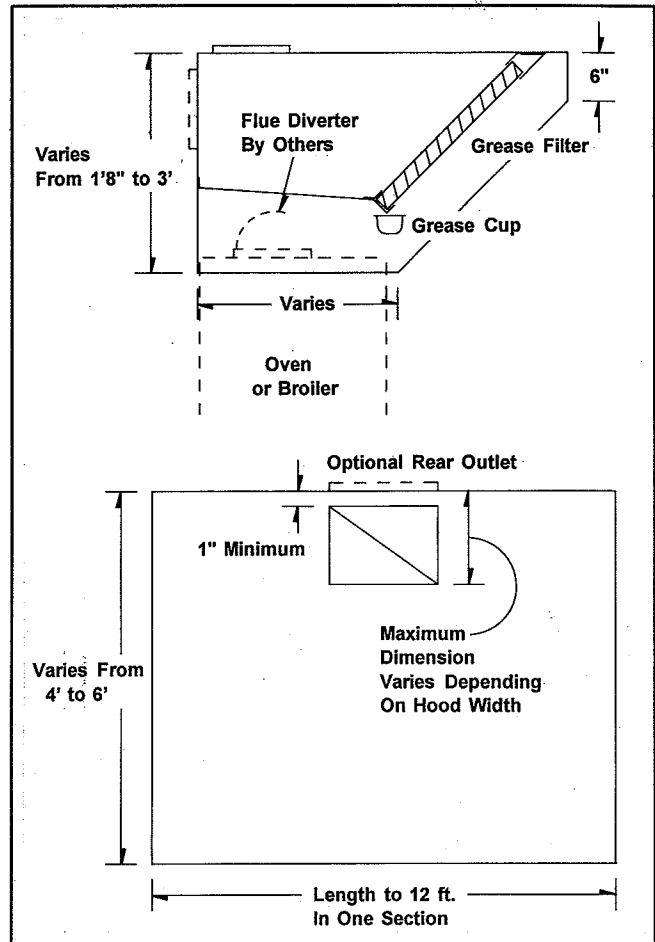
Ceiling Or Equipment Mounted

- Broiler
- Oven Type Hood
- Pizza Hood



KEES Model KE commercial oven or broiler kitchen hood is an exhaust only unit designed to remove heat and grease laden air from above ovens or broilers.

Typical applications include ceiling hung or equipment mounted installation over ovens or broilers.



MODELS KC, KD & KE

Construction Features

- Hood construction meets National Fire Protection Association (NFPA) Bulletin #96 standards and is National Sanitation Foundation (NSF) listed.
- Type 304 stainless steel, #3 polish
- 18 gauge standard material thickness
- Exterior seams continuously welded, liquid tight, ground and polished
- UL Classified aluminum baffle filters standard

Options

- Factory welded exhaust collar
- Other Material gauges
- Stainless steel baffle filters
- Enclosure panels to ceiling
- Side skirts
- Floor supports
- Back splash

PERFORMANCE OF MODELS KC, KD AND KE

MODELS KC AND KD				MODEL KE	
LENGTH	HEAVY COOKING CFM (350/FT)	MEDIUM COOKING CFM (300/FT)	LIGHT COOKING CFM (200/FT)	OVENS SINGLE DECK CFM (150/FT)	OVENS 2 OR MORE DECKS CFM (200/FT)
3' -0"	1050	900	600	450	600
3' -6"	1225	1050	700	525	700
4' -0"	1400	1200	800	600	800
4' -6"	1575	1350	900	675	900
5' -0"	1750	1500	1000	750	1000
5' -6"	1925	1650	1100	825	1100
6' -0"	2100	1800	1200	900	1200
6' -6"	2275	1950	1300	975	1300
7' -0"	2450	2100	1400	1050	1400
7' -6"	2625	2250	1500	1125	1500
8' -0"	2800	2400	1600	1200	1600
8' -6"	2975	2550	1700	1275	1700
9' -0"	3150	2700	1800	1350	1800
9' -6"	3325	2850	1900	1425	1900
10' -0"	3500	3000	2000	1500	2000
10' -6"	3675	3150	2100	1575	2100
11' -0"	3850	3300	2200	1650	2200
11' -6"	4025	3450	2300	1725	2300
12' -0"	4200	3600	2400	1800	2400

Heavy cooking: heavy-duty equipment, ranges, fryers and broilers.

Medium cooking: ranges, ovens, and cafe line equipment.

Light cooking: steam equipment, steamers, and kettles.

NOTE: IN ALL CASES, STATE AND LOCAL CODES SUPERCEDE THESE GUIDELINES.

Typical Specifications

Provide KEES Model (KC, KD, KE) exhaust only (backshelf, backshelf/counter, broiler/oven or pizza) type hood(s) constructed of 18 gauge type 304 stainless steel with #3 polish of sizes as indicated.

All exterior seams shall be continuously welded, liquid tight, and ground and polished to match the original finish of the material.

The filter housing and full length pitched grease trough shall be of 18 gauge type 304 #3 polish stainless steel with removable stainless steel grease container. Filters shall be U.L. Classified, 2" thick baffle type constructed of aluminum (stainless steel) and shall be of full hood length and of height to assure optimal performance as specified by the filter manufacturer.

Hood(s) shall be fabricated in accordance with National Fire Protection Association (NFPA) Bulletin #96, and shall be National Sanitation Foundation (NSF) listed and bear the NSF seal.

KEES INCORPORATED

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To maintain KEES' policy of continuous product improvement, we reserve the right to change prices, specifications, ratings, or dimensions without prior notice or obligation.