

Greenheck Kitchen Ventilation Systems

Often Imitated, But Never Duplicated.

What Sets Us Apart...

Designing your commercial kitchen ventilation project may seem complex. However Greenheck and our factory trained kitchen ventilation experts remove the complexity by providing engineering assistance, meeting codes and delivering reliable, quality components and systems on time.

Our system approach allows you to select components from one manufacturer, Greenheck, to provide a ventilation system tailored to your unique kitchen application.

We offer a comprehensive line of products in the styles you want, with the sizes, features and accessories you need. Greenheck provides the solutions with the flexibility you demand to meet your functional and aesthetic requirements.

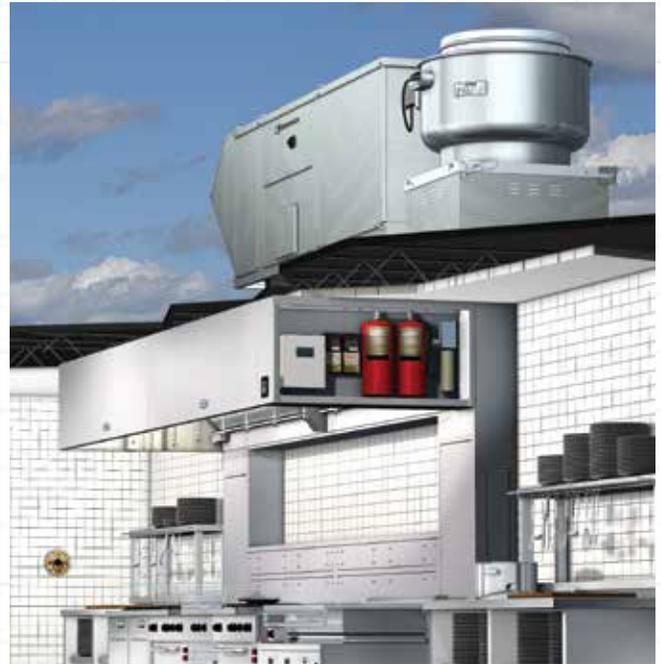
Expertise

Our kitchen ventilation engineering and manufacturing experience dates back to 1975, and is built upon our recognition today as the world's leader in air movement, control and conditioning which started in 1947.

We understand the challenges of commercial kitchen ventilation and offer the value of practical, functional and efficient solutions.

Trust

Our record of success demonstrates our commitment to our customers. We will deliver the best solution and support it with responsiveness, accountability, and the highest level of integrity the industry offers.



Quality

We engineer and manufacture our products with the highest quality standards so you can count on your products to work and perform for years to come.

Flexibility

Greenheck provides the industry's broadest offering of kitchen ventilation products, delivering the best solution to meet your needs and goals.

Usability

Our products are easy-to-operate and simple to maintain. The result of our exhaustive research to identify what is important for commercial kitchens to function safely and efficiently.



Exhaust Hoods - Greenheck offers a full line of UL Listed type 1 and type 2 commercial kitchen hoods – configured to fit your kitchen space and overall needs, whether that is a standard hood or a self-cleaning hood that removes the hassle of manual filter cleaning.



Filtration - Reducing duct cleanings, minimizing the possibility of duct fires, and eliminating rooftop grease problems are all made easy with our industry-leading hood filters. Our innovative designs provide superior performance with lower operating costs.



Fire Ready Hood - A dual purpose integrated system that provides ventilation and features a self-contained fire suppression system. Designed for use above residential style appliances in commercial settings, such as schools, cooking classrooms, places of worship, fire stations, college dormitories, military housings, and independent senior living units.



Demand Control Ventilation (Vari-Flow) - Our control systems seamlessly integrates to minimize installation challenges while ensuring comfort, ease of use and energy efficiency with industry-leading 50% airflow turndown. We offer many control options to match your needs, because we understand not all kitchens are the same.



Fire Suppression Systems - A pre-engineered fire suppression system is the first defense against a devastating restaurant fire. Greenheck has a variety of factory pre-piped kitchen fire protection systems available.



Utility Distribution Systems - Fully configurable for your current and future kitchen layout. Factory tested and UL Listed, our utility distribution systems provide quick and easy connections from site utilities to appliances. Save installation time and allow for future relocation of appliances without expensive modifications.



Pollution Control Units - Greenheck sets the standard in grease and smoke removal, achieving air emission standards with high-performance pollution control units offering a full line of both mechanically filtered and electrostatic precipitator units. We're the first to obtain the appropriate UL 1978 Listing on these products.



Exhaust Fans - Our broad and flexible exhaust fan offering provides leak-proof construction with welded fan housings and greater efficiencies that allow for smaller fans and lower costs. Our Vari-Green® electronically commutated motor can provide additional electrical savings up to 70% over traditional motors and is virtually maintenance free with no belts or bearings to replace.



Make-up Air Units - We offer the widest range of make-up air products including untempered, heated and cooled units. Greenheck leads the industry in airflow reduction for tempered units, with an optimized cooling system design and a bypass patented damper for industry-leading direct-gas heat. Installation is made simple with features like single point power and a compact, integral design.



Dedicated Outdoor Air Systems - Finding the best comfort solution is important, particularly in applications such as open concept, food halls, small footprint buildings, or high occupancy situations where patron comfort may depend on make-up air tempering choices. Look to our dedicated outdoor air systems to provide fully conditioned (heat, cool, and dehumidify) outdoor air at the precise level you need.

For more information regarding the Greenheck kitchen ventilation systems and components visit www.greenheck.com or consult your local Greenheck representative.

