

Exhaust Hoods Specification

Backshelf Hoods

Exhaust Only

[GHEP](#)

[GKEP](#)

[GXEP](#)

[GGEV](#)

Wall Style Canopy Hoods

Exhaust Only – Single Wall Front

[GHEW](#)

[GKEW](#)

[GXEW](#)

[GGEW](#)

[GWEW](#)

Exhaust Only – Double Wall Front

[GHDW](#)

[GKDW](#)

[GXDW](#)

[GGDW](#)

[GWDW](#)

[GGH20](#)

Face Supply

[GHFW](#)

[GXFW](#)

[GGFW](#)

[GWFW](#)

Face & Air Curtain Supply

[GHCW](#)

[GKCW](#)

[GXCW](#)

[GGCW](#)

[GWCW](#)

Single Island Style Canopy Hoods

Exhaust Only

[GHEV](#)

[GKEV](#)

[GXEV](#)

[GGEV](#)

Face Supply

[GHFV](#)

[GKFV](#)

[GXFV](#)

Non-Filtered Hoods

Heat & Fume

[GO](#)

Condensate

[GD1](#)

[GD2](#)

[GD3](#)

Energy Recovery Filter Hoods

Exhaust Only

[GTEW](#)

[GTDW](#)

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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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® 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.

GGEP 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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult www.greenheck.com to verify that this document represents the most current version.

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 size 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.

GKEW Specification

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

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

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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.

GWEW Specification

Water Wash Canopy Hood, Wall Style, Exhaust Only with Single Wall Front

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

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult www.greenheck.com to verify that this document represents the most current version.

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 300 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. An integral 3-inch air space is provided to meet NFPA® 96 clearance requirements against limited combustibles 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 full length, horizontal baffles to create high velocity centrifugal grease extraction. Non-gasketed inspection doors shall provide full length access to each grease extraction plenum. Hoods shall be provided with an automatic, self-cleaning capability. A hot water, detergent spray through a full length manifold shall clean the entire length of the exhaust plenum automatically upon fan shutdown. The wash cycle run time will be between three and ten minutes. The extractor housing shall terminate in a pitched, full length collection trough with stainless steel drain fitting.

A programmable control panel(s) shall be provided in a size capable of handling all hoods specified. It shall be constructed of 18-gauge stainless steel and shall include the following: an adjustable-flow detergent pump, a wash cycle timer in a solid state master programmable controller, and a 2.5-gallon detergent reservoir. The panel shall be of two-compartment construction with one side for plumbing and the other for electrical connections and the programmable controller. Electric service and water service shall each require a single connection.

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 GBDW as shown on plans and in accordance with the following specification:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult www.greenheck.com to verify that this document represents the most current version.

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.

GWDW Specification

Water Wash Canopy Hood, Wall Style, Exhaust Only with Double Wall Front

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

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult www.greenheck.com to verify that this document represents the most current version.

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 300 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 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 full length, horizontal baffles to create high velocity centrifugal grease extraction. Non-gasketed inspection doors shall provide full length access to each grease extraction plenum. Hoods shall be provided with an automatic, self-cleaning capability. A hot water, detergent spray through a full length manifold shall clean the entire length of the exhaust plenum automatically upon fan shutdown. The wash cycle run time will be between three and ten minutes. The extractor housing shall terminate in a pitched, full length collection trough with stainless steel drain fitting.

A programmable control panel(s) shall be provided in a size capable of handling all hoods specified. It shall be constructed of 18-gauge stainless steel and shall include the following: an adjustable-flow detergent pump, a wash cycle timer in a solid state master programmable controller, and a 2.5-gallon detergent reservoir. The panel shall be of two-compartment construction with one side for plumbing and the other for electrical connections and the programmable controller. Electric service and water service shall each require a single connection.

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.

GGH20 Specification

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

Provide Greenheck Exhaust Hood Model GGH20 as shown on plans and in accordance with the following specification:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

Kitchen Ventilation hood(s) shall be of the Type 1, exhaust only wall canopy suitable for all types of cooking applications. Hood shall be capable of fully cleaning both stages of filters through three lines of wash nozzles as well as conserving water consumption via use of a recirculation pump. Pump shall also act as a purging device to eliminate the need for a gravity drain. The hood(s) shall be U.L. 710 Listed without fire damper (with optional) for 400°F, 600°F, and 700°F rated 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 fixed primary centrifugal filter as well as a removable secondary Grease Grabber filters that shall be packed bead bed filters working on the principals of interception. The cleaning of these filters shall take place within the hood with no need to remove filters except for periodic inspection. Three lines of nozzles shall be positioned in sufficient numbers and locations to adequately wash both stages of filtration. Wash cycle shall be initiated by pressing a button on the cabinet mounted keypad and shall be capable of immediate starting or starting on a 0 min. to 24-hour delay. Timed delay (when applicable) and sequencing of wash valves shall be controlled by a Johnson Controls programmable logic controller (PLC).

The hood(s) exterior shall be constructed of a minimum of 18 gauge 300 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 single 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 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 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. These filters shall have a grease removal efficiency of 100% at 8 microns (99% from 3-10 microns)

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.

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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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.

GXFW 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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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.

GFWF Specification

Water Wash Canopy Hood, Wall Style, Face Supply

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

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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) casing shall be constructed of a minimum of 18 gauge 300 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. 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 shall be welded and/or liquid tight and all exposed internal welds shall be ground and polished to match the original surface of the metal. Lighter material gauges, alternate material types and finishes are not acceptable. Exhaust plenum is to be fully welded construction. All unexposed interior surfaces shall be constructed of a minimum 18-gauge stainless steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a full length, horizontal baffles to create high velocity centrifugal grease extraction. Non-gasketed inspection doors shall provide full length access to each grease extraction plenum. Hoods shall be provided with an automatic, self-cleaning capability. A hot water, detergent spray through a full length manifold shall clean the entire length of the exhaust plenum automatically upon fan shutdown. The wash cycle run time will be between three and ten minutes. The extractor housing shall terminate in a pitched, full length collection trough with stainless steel drain fitting.

A programmable control panel(s) shall be provided in a size capable of handling all hoods specified. It shall be constructed of 18-gauge stainless steel and shall include the following: an adjustable-flow detergent pump, a wash cycle timer in a solid state master programmable controller, and a 2.5-gallon detergent reservoir. The panel shall be of two-compartment construction with one side for plumbing and the other for electrical connections and the programmable controller. Electric service and water service shall each require a single connection.

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

Water Wash Canopy Hood, Wall Style, Face Supply

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

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult www.greenheck.com to verify that this document represents the most current version.

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 size 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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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.

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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult www.greenheck.com to verify that this document represents the most current version.

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 1.5 inWC 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.

GWCW Specification

Water Wash Canopy Hood, Wall Style, Face and Air Curtain Supply

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

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult [greenheck.com](http://www.greenheck.com) to verify that this document represents the most current version.

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) casing shall be constructed of a minimum of 18 gauge 300 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. 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 shall be welded and/or liquid tight and all exposed internal welds shall be ground and polished to match the original surface of the metal. Lighter material gauges, alternate material types and finishes are not acceptable. Exhaust plenum is to be fully welded construction. All unexposed interior surfaces shall be constructed of a minimum 18-gauge stainless steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a full length, horizontal baffles to create high velocity centrifugal grease extraction. Non-gasketed inspection doors shall provide full length access to each grease extraction plenum. Hoods shall be provided with an automatic, self-cleaning capability. A hot water, detergent spray through a full length manifold shall clean the entire length of the exhaust plenum automatically upon fan shutdown. The wash cycle run time will be between three and ten minutes. The extractor housing shall terminate in a pitched, full length collection trough with stainless steel drain fitting.

A programmable control panel(s) shall be provided in a size capable of handling all hoods specified. It shall be constructed of 18-gauge stainless steel and shall include the following: an adjustable-flow detergent pump, a wash cycle timer in a solid state master programmable controller, and a 2.5-gallon detergent reservoir. The panel shall be of two-compartment construction with one side for plumbing and the other for electrical connections and the programmable controller. Electric service and water service shall each require a single connection.

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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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.

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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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

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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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.

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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 high velocity stainless steel cartridge filters shall be U.L. 1046 Classified and NSF Certified as manufactured by Greenheck in sufficient number and size 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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 size 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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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.

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

GD2 Specification

Single Baffle Condensate Hood

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

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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:

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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.

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.

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

GTEW Specification

Energy Recovery Filter Canopy Hood, Wall Style, Exhaust Only with Single Wall Front

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

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 minimum 18-gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include an energy recovery filter constructed of a stainless steel housing and integral copper heat exchanger. The filters shall be, U.L. 1046 Classified, and in sufficient number and size to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. The filters shall have industrial grade quick disconnects to allow for the interconnection of the filters and water system. The filters shall have a grease removal efficiency of 88% at 8 microns (60% from 3-10 microns) and static pressure drop of 0.6-0.7 inWC.

The energy recovery filter hood system shall include a control cabinet which contains all of the necessary components for system operation. Included system components shall be a circulation pump, flowswitch to indicate flow, throttling and shut off valves, temperature and pressure gauges, electrical control box, electrically operated system pressure relief valve, indicator lights and on/off switches. The cabinet piping shall allow for a portion of the incoming water to be directed to the filter system while maintaining an adequate flow to the kitchen to meet kitchen water demands.

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.

GTDW Specification

Energy Recovery Filter Canopy Hood, Wall Style, Exhaust Only with Double Wall Front

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

Note to User: This document is subject to copyright protection and is proprietary to Greenheck Fan Corporation. However, Greenheck Fan Corporation authorizes the user a limited non-exclusive license to use this document or portions of it for the purpose of preparing written product specifications. All information in this document as provided by Greenheck Fan Corporation is informational in nature and is provided without representation or warranty of any kind as to the user or any other party, including, without limitation, ANY IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, OR NON-INFRINGEMENT. To the greatest extent permitted by applicable law, Greenheck Fan Corporation assumes no liability, and User assumes all liability and risk, for the use or results from the use of this document or the information contained herein, whether as modified by the user or not. Users should consult greenheck.com to verify that this document represents the most current version.

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 an energy recovery filter constructed of a stainless steel housing and integral copper heat exchanger. The filters shall be, U.L. 1046 Classified, and in sufficient number and size to ensure optimum performance. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container. The filters shall have industrial grade quick disconnects to allow for the interconnection of the filters and water system. The filters shall have a grease removal efficiency of 88% at 8 microns (60% from 3-10 microns) and static pressure drop of 0.6-0.7 inWC.

The energy recovery filter hood system shall include a control cabinet which contains all of the necessary components for system operation. Included system components shall be a circulation pump, flowswitch to indicate flow, throttling and shut off valves, temperature and pressure gauges, electrical control box, electrically operated system pressure relief valve, indicator lights and on/off switches. The cabinet piping shall allow for a portion of the incoming water to be directed to the filter system while maintaining an adequate flow to the kitchen to meet kitchen water demands.

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.