All the products you need for Engineered Kitchen Ventilation Systems. Hoods, Fire Systems, Pollution Control, Controls, Accessories
Comfortable energy efficient kitchen ventilation starts here.

Accurex specializes in ventilation comfort—for restaurants and other food service establishments. Our top performing kitchen ventilation products reflect the industry’s latest technological advances and will provide you with a fully integrated ventilation system that results in a positive, balanced building where customers and employees prefer to dine and work.

Our state-of-the-art, computer-aided product selection program (CAPS) helps you select and configure products for your system, view real-time drawings and create AutoCAD® files quickly. You’ll also like the friendly, responsive customer service we provide. Your Accurex representative is just a phone call or e-mail away, and is always well prepared to help you design a ventilation system that reduces future energy and operating costs.

We listen to you, our customer, when designing our diverse product line.

Accurex believes in continuous improvement. Our engineers are constantly developing and redesigning products, responding to the needs of our customers. Extensive prototype modeling and testing results in products that have higher efficiencies with lower installation and operating costs. Accurex engineers are focused on delivering reliable and convenient products that result in a positive ventilation experience.

Reliability and top performance are assured through extensive testing.

Accurex products are comprehensively tested for structural integrity, aerodynamic performance, sound levels, mechanical operation, vibration, temperatures, environmental impact and more. Fans are tested in our on-site air and sound facility. Accurex products carry several certifications including AMCA, UL, NSF, and ETL.

A single source for all your kitchen ventilation needs.

Whether it’s a large project or a small one, Accurex will build and deliver your entire kitchen system quickly and efficiently. Our products range from kitchen hoods, exhaust fans, dedicated make-up air, packaged rooftop units, controls, variable volume systems, fire suppression, utility distribution and more.
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1. Will you be exhausting grease-laden air or non-grease-laden air?

- **Type I Hoods:** Used if you are exhausting grease-laden air.

- **Type II Hoods:** Used if you are exhausting non-grease-laden air (heat/condensate).
2. **Type I Hoods: What style of hood do I need?**

**Is your cooking equipment against a wall?**

- **Wall canopy hoods:**
  Most common when the cooking battery is against a wall.

- **Proximity (Backshelf) hoods:**
  Used when you have a low ceiling and/or it is to be placed over griddles and fryers, typically used in quick service restaurants.

**Is your cooking equipment placed in the open, like an island?**

- **Single-island hoods:**
  Used when the cooking battery is in one row, not against a wall.

- **Double-island hoods:**
  Used when the cooking battery is in two back-to-back rows, not against a wall.

**Type II Hoods: What style of hood do I need?**

- **Heat and fume:**
  Heat only hoods are typically used for oven applications.

- **Condensate:**
  Condensate hoods are typically used above dishwashers.
Accurex Type I hoods are UL 710 Listed.
Type I hoods are designed for use above grease-producing equipment and are available in several styles and configurations.

**Accurex grease hoods offer the following benefits:**
- Standard construction is a minimum of 18 gauge 430 stainless steel
- Hoods can be built in single section lengths from 3-16 feet
- Flexible lengths, widths and heights
  - **Hood lengths:** Available in 1-inch increments
  - **Hood widths:** Available in 3-inch increments
- Longer hoods are available in multiple sections and can be made to appear as one hood by utilizing our continuous capture option to improve performance and aesthetics
- Standing seam construction for superior strength
- Excellent dimensional tolerances due to highly tooled manufacturing
- UL 710 Listed and bears the National Sanitation Foundation (NSF) Seal of Approval (Standard 2)
- Rated for 400°F, 600°F, 700°F
- Includes Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood

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**Model Number Code**

The Model Number Code is designed to completely identify the unit. The correct code letters must be specified to designate the configurations and size.

**Hood Type**
- XB - Baffle Filter
- XX - Grease-X-Tractor™
- XG - Grease Grabber™
- XT - Energy Recovery Filter
  - (XT EW, XTDW only)
- XW - Auto Scrubber

**Make-Up Air Style**
- E - Exhaust Only
- D - Exhaust Only - Double-Wall Front
- F - Face Supply
- C - Face and Air Curtain Supply

**Configuration**
- W - Wall Style Canopy
- V - Single-Island Style (V-Bank) Canopy
- P - Proximity (Backshelf)
- R - Pizza Hood
Wall Canopy Hoods

Accurex’s wall canopy hoods are used over cooking equipment that produce heat and grease-laden effluent. Wall canopy hoods are intended to be used when the cooking equipment is placed against a wall. A wide variety of sizing and hood options, along with several accessories, makes Accurex the right choice to meet your varying design requirements.

Exhaust Only

- Supply air is introduced through ceiling diffusers or external supply plenums (shown on page 34)
- More dimensional flexibility than other manufacturers

Single-Wall Front

Double-Wall Front (see inset detail)
- One-inch of insulation between the two front panels provides for additional strength and rigidity

Face Supply

- Supply air is introduced horizontally through the face via perforated panels in a manner that does not interfere with the cooking operation beneath the hood(s)
- Perforated panels are located on the face to ensure precise volume control and will limit the throw to within several feet of the hood(s)
- Provides a higher level of dimensional flexibility than other manufacturers

Face and Air Curtain Supply

- Supply air is introduced horizontally through the face and vertically through the front perimeter via perforated panels in a manner that does not interfere with the cooking operation beneath the hood(s)
- Perforated panels ensure precise volume control and will limit the throw to within several feet of the hood(s)
Auto Scrubber

Versatile Filtration
The Auto Scrubber can be used with any of Accurex’s filters - baffle, Grease-X-Tractor™, Grease Grabber™ and the revolutionary Energy Recovery Filter System.

Superior Cleaning
The Auto Scrubber cleans not only the inside of the exhaust plenum, but the filters.

Easy Maintenance
Filter and fire system components are easily inspected and serviced via tool-less access panels located within the hood. Large 2-inch drains capture grease with ease.

Connected
The Auto Scrubber can connect to a building automation system via BACnet® MSTP, BACnet® IP, LonWorks® or Modbus®. The Auto Scrubber is also compatible with Accurex XFCC, Vari-Flow and Melink® control systems.
Proximity (Backshelf) Hoods

Accurex proximity hoods have an industry-leading five dimensions of adjustment which make them the perfect solution for low ceilings and light and medium duty cooking applications. The Accurex proximity hood sits close to the cooking equipment allowing for lower exhaust rates and smaller hoods.

Proximity hoods are designed for grease- and heat-laden effluent (Type I Hood) and are shorter in height and width than a canopy hood. The name “Proximity” or “Backshelf” refers to the close proximity of the hood with respect to the cooking equipment. In addition, Accurex proximity hoods have an optional plate shelf and/or pass-over enclosure to meet your varying design requirements.

Single-Island (V-Bank) Canopy Hoods

Accurex’s single-island style canopy hoods are used over cooking equipment that produce heat and grease-laden effluent (Type I Hood). Single-island style canopy hoods are used over one row of cooking equipment placed where no walls exist. Single-island hoods can be seen from all directions and have four finished (all stainless steel) sides available in both V-bank and single-bank filter configurations. Accurex offers a variation of the single-island hood for use over pizza ovens. Contact your Accurex representative for more information.

Exhaust Only - Single-Wall

- Supply air is introduced through ceiling diffusers or external supply plenums

Face Supply

- Make-up air is supplied horizontally through the face via perforated panels in a manner that does not interfere with the cooking operation beneath the hood(s)
- Perforated panels are located on the face to ensure precise volume control and will limit the throw to within several feet of the hood

Specialty Hoods

Accurex offers many specialty hoods such as radius corners, heavier gauges and hoods with cladding. Contact your Accurex representative for more information.
**Filtration Options** – A variety of filtration options are available with increasing grease extraction efficiencies to suit specific needs. See Filtration Option section for more detail.

**External Supply Plenums** – Several supply plenum options are available to supply air back to the space evenly. See External Supply section for more detail.

**Continuous Capture** – Provides a UL Listed bolted connection allowing end to end hoods to be connected and appear as one hood.

**Material Options** – Standard construction is stainless steel where exposed and galvanized steel in the unexposed plenum. 100% stainless steel construction is available. Either option is available in 300 series or 430 stainless steel.

**Lighting Options** – Multiple lighting options are available. Screw in for incandescent or CFL fixtures are standard. Recessed incandescent and 2-, 3-, or 4-foot recessed fluorescent and LED fixtures are also available. All fixtures are vapor proof and UL Approved.

LED lighting provides a bright, warm light for cooking and a significantly longer operating life. LED lights save up to 95% in electrical costs when compared to using standard incandescent lights in a kitchen hood.

**Tapered Hood** – For low ceiling applications, tapered fronts are available in 18-, 15- or 12-inch heights. 15- and 12-inch tapers require a 12-inch overhang on all exposed sides.

**Exhaust Collars** –
- **Ship Loose** – Shipping exhaust collars loose provides an exhaust collar to be used, but no exhaust cutout in the hood. This enables the contractor to locate and cut the exhaust opening where desired when not known ahead of time.
- **Shape** – To accommodate various ductwork, several sizes of rectangular and round collars are available.
- **Location** – Top or back placement for mounted exhaust collars can go anywhere within the plenum area.

**Supply Collars** –
- **Additional Collars** – To keep supply airflow velocities around the hood low, additional supply collars can be added for higher supply CFM amounts.
- **Shape (Round or Rectangle)** – To accommodate various ductwork, different sized collars are available on most supply plenums in both round and rectangular forms.

**Ceiling Enclosure** – When the top of the hood is mounted lower than the finished ceiling height, enclosure panels can be provided in 300 series or 430 stainless steel to match your hood. These enclosures create an aesthetically pleasing finish.

**Backsplash Panels/Side Splash Panels** – Provides an aesthetically desirable and easily cleanable stainless steel surface behind or on adjacent walls near the hood. Constructed of 300 series or 430 stainless steel to match the hood. Also available with 1-inch insulation.

*See options chart on page 13 for specific options for Type I Grease Hoods*
End Skirts* – End skirts are available in both full and mini configurations and are constructed with either 300 series or 430 stainless steel to match the hood. End skirts can lower required exhaust rates as they improve capture.

Airspace/Filler Panels – To assist with clearances to combustible surfaces, stainless steel airspaces can be supplied. These panels can also be used to fill in open spaces and/or improve aesthetics.

Zero Clearance* – Our clearance reduction system utilizes a one-inch wide (thick) insulating material on the front, back, sides and top of the hood as needed. This provides great value, especially in retrofit building applications allowing new hoods to be mounted closer to combustible surfaces such as cabinetry and wood roof trusses while satisfying both safety standards and codes.

Exhaust Air Balancing Baffles* – To help balance exhaust airflow between multiple ducts or hood sections being exhausted through one duct line. Air balancing baffles can be mounted at the exhaust collar openings which allow the exhaust opening to be closed up to 50%.

Switches* – Switches can be shipped loose for remote mounting, mounted on the hood face, or in the utility cabinet.

Finished Back* – With most wall canopy hoods, hanging is done against a wall making the need for an aesthetically pleasing finished back unnecessary. For instances in which the back is visible, the same finish as the other three sides of the hood can be provided.

Insulated Supply Plenum* – With some plenums, condensation can occur from bringing in cold air near to where hot air is being exhausted. By insulating these plenums, problems with condensation are alleviated. This also helps prevent cooler incoming air from being heated by warmer exhaust air.

Automatic Fire Damper* – In areas where exhaust fire dampers are required, a UL Listed motorized butterfly damper can be installed in the exhaust collar that closes at 285°F.

Utility Cabinets Hood Mount/Wall Mount* – Utility cabinets for fire system and/or control mounting can be attached to the left or right side of the hood. Remote (wall mount) cabinets are also available.

Filter Removal Tool* – Used to enable operators to safely reach and remove filters from the hood while standing on the floor in front of appliances.

Trim Strips* – Stainless steel strips that can be used anywhere hood sections meet to improve aesthetics.

*See options chart on page 13 for specific options for Type I Grease Hoods
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*Round supply collars are not available on back supply plenums
Type II hoods are designed to capture heat and/or condensate from non-grease producing appliances such as ovens and dishwashers.

Accurex heat and condensate hoods offer the following benefits:

- The National Sanitation Foundation (NSF) Seal of Approval (Standard 2)
- Standard construction is a minimum of 18 gauge 430 stainless steel
- Flexible lengths, widths and heights
  
  **Hood lengths:** Available in 1-inch increments
  
  **Hood widths:** Available in 3-inch increments
- Standing seam construction for superior strength
- Excellent dimensional tolerances due to highly tooled manufacturing

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## Model Number Code

The Model Number Code is designed to completely identify the unit. The correct code letters must be specified to designate the configurations and size.

**XO**

**Accurex Hood Type II**

- **XO** - Oven, General Ventilation
- **XD1** - Condensate - No Baffle
- **XD2** - Condensate - Single-Baffle
- **XD3** - Condensate - Double-Baffle
Non-Filtered Heat and Fume Hoods

Model XO
This hood is primarily used for ovens or general ventilation applications to capture heat and vapor, creating a more comfortable environment for the cooking staff.

Condensate Hoods

Models XD1. XD2. XD3.
- Primarily used for dishwasher or condensate applications to capture heat and vapor, creating a more comfortable environment for the cooking staff.
- These hoods are constructed with a gutter and drain.
- The condensate hoods are available in three styles:
  - No Baffles (XD1) - Most economical and flexible in condensate applications.
  - Single-Baffle (XD2) - Designed for moderate condensation applications. Great for vertical door dishwasher applications.
  - Double-Baffle (XD3) - Designed for heavy condensate applications.
Heat and Condensate Hoods – Type II
Options and Accessories

Material Options – Standard construction is stainless steel where exposed and galvanized steel in the unexposed plenum. 100% stainless steel construction is available. Either option is available in 300 series or 430 stainless steel.

Incandescent Lighting* – UL Listed vapor proof incandescent light fixtures are available.

External Supply Plenums* – Several supply plenum options are available to supply air back to the space evenly. See External Supply Plenum section for more detail.

Mesh Filter* – With most Type II hoods, the exhaust opening is exposed. Adding a mesh filter in the exhaust collar helps prevent anything other than heat and moisture from passing through the duct opening.

Exhaust Collars –
• Ship Loose – Shipping exhaust collars loose will provide an exhaust collar to be used, but no exhaust cutout in the hood. This enables the contractor to locate and cut the exhaust opening where desired, when not known ahead of time.
• Shape – To accommodate various ductwork, several sizes of rectangular and round collars are available.

Switches* – Accurex Type II hoods allow for switch mounting in a cabinet attached to the hood or as a remote option.

Ceiling Enclosure – When the top of the hood is mounted lower than the finished ceiling height, enclosure panels can be provided in 300 series or 430 stainless steel to match your hood. These enclosures create an aesthetically pleasing finish.

Trim Strips – Stainless steel strips to be used anywhere hood sections meet to improve aesthetics.

Utility Cabinets Hood Mount/Wall Mount – Utility cabinets for fire system and/or control mounting can be attached to the left or right side of the hood. All hoods can be supplied with a cabinet to be remote mounted in the space.

Backsplash Panels/Side Splash Panels – Backsplash and side splash stainless steel sheets cover back/side walls. They provide an aesthetically desirable and easy-to-clean surface behind or on adjacent walls near the hood. Constructed of 300 series or 430 stainless steel to match the hood. Also available with 1-inch insulation.

End Skirts – End skirts are available in both full and mini configurations and are constructed with either 300 series or 430 stainless steel to match the hood. End skirts can lower required exhaust rates as they improve capture.

Airspace/Filler Panels – To assist with clearances to combustible surfaces, stainless steel airspaces can be supplied. These panels can also be used to fill in open spaces and/or improve aesthetics.

Exhaust Air Balancing Baffles – To help balance exhaust airflows between multiple ducts or hood sections being exhausted through one duct line. Air balancing baffles can be mounted at the exhaust collar openings which allow the exhaust opening to be closed up to 50%.

*See options chart on page 18 for specific options for Type II Heat and Condensate Hoods
## Heat and Condensate Hoods – Type II
### Options and Accessories

<table>
<thead>
<tr>
<th>Options and Accessories</th>
<th>Heat/Oven</th>
<th>Condensate</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Model XO</td>
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<tr>
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<td>Exhaust Collar Ship Loose</td>
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<tr>
<td>Trim Strips</td>
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</table>
Accurex filters are UL 1046 Listed.
Accurex is the industry leader in grease filtration as verified by testing to ASTM F2519-2005 standards. This is crucial to the restaurant owner/operator because the grease generated by restaurant kitchens pose many problems; frequent duct cleaning, rooftop grease problems and compliance with tougher air emissions standards. Accurex’s offering of innovative filter designs attack the problem at the source at a fraction of the cost of other grease removal devices or electrostatic precipitators.

<table>
<thead>
<tr>
<th>Filter</th>
<th>Application</th>
<th>Example Appliances</th>
<th>Static Pressure (9 x 4 foot hood at 2050 cfm)</th>
<th>Grease Removal Efficiency* at 8 microns</th>
<th>Grease Removal Efficiency* 3-10 microns</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grease Grabber™ Multistage Filtration System</td>
<td>Heavy to Extra Heavy Duty Grease</td>
<td>Solid Fuel Cooking Appliances Upright Broiler Gas, Electric &amp; Lava Rock Char-Broiler Mesquite Infrared Broiler Wok Chain Broiler</td>
<td>1.1 to 1.3 in. wg</td>
<td>100%</td>
<td>99%</td>
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<tr>
<td>Energy Recovery Filter</td>
<td>Medium to Heavy Duty Grease</td>
<td>Combination Ovens Gas &amp; Electric Fryers Griddles Grill Upright Broiler Electric Char-Broiler</td>
<td>0.6 to 0.7 in. wg</td>
<td>88%</td>
<td>60%</td>
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<tr>
<td>Grease-X-Tractor™ Centrifugal Filtration</td>
<td>Medium to Heavy Duty Grease</td>
<td>Combination Ovens Gas &amp; Electric Fryers Griddles Grill Upright Broiler Electric Char-Broiler</td>
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<td>51%</td>
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<tr>
<td>Baffle</td>
<td>Light Duty Grease</td>
<td>Gas &amp; Electric Ovens/Steamers/Ranges Food Warmers Pizza Ovens</td>
<td>0.5 to 0.6 in. wg</td>
<td>28%</td>
<td>16%</td>
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</tbody>
</table>

*See Efficiency Chart in the efficiency section of filtration options
What is in my Kitchen’s Exhaust?

Total kitchen exhaust includes all grease particulate sizes as well as grease vapors. Grease is the by-product of commercial cooking processes that must be extracted from the effluent airstream via the kitchen ventilation system.

Grease can be broken down into three different categories:

- **Submicron particles**: Produced when a drop of grease or water comes in contact with a hot surface and immediately burns off. Particle sizes range from .03 to .55 microns (smoke).
- **Steam**: Grease covered moisture and air mixture is produced by the long burning of cold or frozen food on a hot cooking surface. Particle sizes range from .55 to 6.2 microns.
- **Spatter**: Larger more visible effluent that is produced during the cooking process. Particle sizes range from 6.2 to 150 microns.

Research and testing has determined that a significant concentration of grease particles can be found in the submicron and steam phases. Most currently applied grease extraction devices remove very large grease particulate that is 10 to 150 microns in size (spatter phase), but are not capable of removing fine particulates that are found in the submicron and steam phases.

### Testing of Grease Extraction Devices

Older tests designed to test the efficiency of a grease filter did not effectively portray the full range of particles produced during the cooking operation. This led to development of a new test standard ASTM F2519-2005. This test shows the entire spectrum of the filter’s efficiency from 0.3 to 100 microns. The efficiency is expressed as a graph similar to a fan curve rather than using one percentage to cover all size particles.

ASTM F2519-2005 Standard Test Method for Grease Particle Capture Efficiency of Commercial Kitchen Filters and Extractors is the first universally accepted test method in the commercial kitchen ventilation industry that covers efficiency testing of both removable filters and fixed extractors such as water wash hoods.

ASTM F2519-2005 tests generate a controlled quantity of particles in sizes ranging from .3 to 10 microns that are released into a kitchen hood to represent the cooking effluent. The particles are then sampled and counted downstream in the ductwork with an optical particle counter with and without the extractor in place. These are used to calculate the fractional efficiency graphed versus the particle size.

The efficiency graphs that Accurex uses reflect the test methods used in ASTM F2519-2005.
Grease Efficiency Chart

Grease Extraction Efficiency vs. Particle Size
600 CFM

- Baffle Filter
- Grease-X-Tractor™
- Energy Recovery
- Grease Grabber™
Filtration Options
Model Comparison

Grease Grabber™ Multistage Filtration System

The Grease Grabber dual-stage filtration system uses the Grease-X-Tractor along with the Grease Grabber filter to remove 100% of the grease particles, at 5 microns and larger, out of the airstream. The Grease Grabber filter is designed for heavy-duty grease applications.

How it works:
The Grease-X-Tractor is the primary filter that removes large grease particles using centrifugal force.
The Grease Grabber is the secondary filter that uses a ½-inch packed bead bed to remove the small particles of grease that are not removed by the Grease-X-Tractor filter.

Grease-X-Tractor with Grease Grabber removes 100% of the grease particles at 5 microns

Mass & Grease Extraction Efficiency vs. Particle Size
Grease Grabber™ Over Griddle with Hamburger

- Tested to ASTM F2519-2005
- UL 1046 Listed
- NSF Certified

System Efficiency = 99%
1% of particulate is exhausted into duct

See Third-Party Grease Extraction Efficiency Verification on page 27
The Grease-X-Tractor filter is the ideal filter for medium grease loading applications. The design of the filter gives it great strength and makes it the best fire barrier in the industry as well as removing 69% of the grease particles at 8 microns.

How it works:

- The **Grease-X-Tractor** filter consists of individual vortex chambers having air inlets at the top and bottom front of the filter
- Air travels in a helical or corkscrew like path through the filter chambers, subjecting the grease particulate to centrifugal force
- Grease collects on the interior walls of the filter, where it drains into the hood grease trough and grease cup

**The Grease-X-Tractor removes 69% of the grease particles at 8 microns**

---

**Filtration Options**

**Model Comparison**

---

See Third-Party Grease Extraction Efficiency Verification on page 27
Energy Recovery Filter

The energy recovery filter is designed for medium duty grease applications.

How it works:
- A portion of your incoming cold water is directed through a control panel which directs 2-3.5 gpm of water to the hood and the remaining water to your hot water heater.
- The water enters the hood and travels through the energy recovery filters that have heat exchangers built into them.
- As the hot exhaust air passes over the heat exchangers’ coils, the water captures the waste heat from the airstream.
- The pre-heated water exits the hood and is sent to the hot water heater.

Saves Energy:
- As the water travels through the hood, it will be pre-heated by the exhaust airstream achieving a 25-40°F temperature rise.
- The preheated water is sent to the hot water heater where it requires less natural gas to heat the water to the required operating temperature.
- Less natural gas is required to heat incoming water equals lower monthly utility bills.

Saves Money:
- The cooler temperatures at the filters condense more of the grease vapor.
- More grease removed by the filters reduces the grease accumulation in the duct and plenum which means fewer duct cleanings and expenses.

- UL 1046 Listed
- NSF Certified

The energy recovery filter removes 88% of the grease particles at 8 microns.
Standard Baffle

The industry standard baffle filter is designed for light-duty grease applications.

*How it works:*
- Exhaust air passes through the aluminum/stainless steel baffles
- As the air turns, the particle’s momentum throws the particle out of the airstream. As it changes direction, the particulates impact upon the baffles
- The grease then runs down the baffle into the grease trough which drains into a removable grease container

- Tested to ASTM F2519-2005 standard method of test
- UL 1046 Listed
- NSF Certified

*The baffle filter removes 28% of particles at 8 microns*

See Third-Party Grease Extraction Efficiency Verification on page 27
Grease Extraction by Cooking Equipment Type

Different appliances and types of food will produce different amounts of grease. There is a need for different levels of grease extraction efficiency.

Accurex recommends filters for each type of cooking equipment. If there is a diverse cooking lineup, use a worst-case scenario for the type of filter used.

*Third-Party Grease Extraction Efficiency Verification

The previous charts show the amount of grease that is extracted by a typical baffle filter, Accurex’s Grease-X-Tractor, and Accurex’s Grease Grabber filtration system. The charts also show the amount of grease that passes through the filter and into your exhaust duct, exhaust fan and onto your roof.

This data was gathered by a third-party testing agency while cooking beef patties on a griddle. The cooking of beef patties on a griddle yields the largest mass of grease particles at ~18 microns in size and the smallest at ~.2 microns in size (human hair ~100 microns).

The blue area represents the amount of grease that passes through the filter. The green area represents the amount of grease extracted by the filter. The more green area there is, the more grease that is extracted at the filter. The orange efficiency line shows the efficiency of the filter for a specific particle size.
With the increasing size of the urban landscape, the focus on clean air, and multi-use buildings, restaurant odor control and grease control play an increasingly important role in commercial kitchen exhaust systems.

No one wants their apartment or hotel room smelling like the restaurant below or their windows smeared from greasy kitchen exhaust air. In addition, restaurants on the ground floor of a high rise building need a cost-effective way to discharge exhaust air closer to ground level to prevent having to run ductwork for many stories.

Accurex’s Grease Trapper, Triple Play and Power Play products are specifically designed to eliminate both smoke and grease particles from your kitchen exhaust system, and odor control modules eliminate or reduce odors to acceptable levels.

### Grease Trapper

The Grease Trapper pollution control unit uses a three stage mechanical filter arrangement to remove grease and smoke particles from the exhaust air at an economical initial cost. Independent pressure switches signal when any of the three filter stages need replacing, taking the guess work out of maintaining the equipment. The Grease Trapper incorporates activated carbon panels to remove odor molecules prior to discharging the air, reducing the impact of the kitchen exhaust to the surrounding area. The unique construction features of the Grease Trapper allow it to be mounted within twelve inches of combustibles on the top of the unit and six inches on the side and bottom.

### Triple Play

The Triple Play uses a 3-stage mechanical filter arrangement to clean grease and smoke particles from the exhaust air at a low up front cost. Independent pressure switches signal when any of the three filter stages need replacing, taking the guess work out of maintaining the equipment. The Triple Play incorporates activated carbon panels to remove odor molecules prior to discharging the air, reducing the impact of kitchen exhaust to the surroundings.

### Power Play

The Power Play electrostatic precipitator provides optimum performance with low operating costs. The permanent electrostatic collector section removes grease and smoke particles from the airstream. Additionally, the integrated self-cleaning sequence, initiated by the system controls, readies the Power Play to go to work again without the time and expense of replacing filters. The Power Play incorporates activated carbon panels to remove odor molecules prior to discharging the air, reducing the impact of kitchen exhaust to the surroundings.
The Grease Trapper Pollution Control Unit uses a 3-stage mechanical filter arrangement to remove grease and smoke particles from the exhaust air at an economical initial cost. Independent pressure switches signal when any of the three filter stages need replacing, taking the guess work out of maintaining the equipment. The Grease Trapper incorporates activated carbon panels to remove odor molecules prior to discharging the air, reducing the impact of kitchen exhaust to the surrounding area. The unique construction features of the Grease Trapper allow it to be mounted within twelve inches of combustibles on the top of the unit and six inches on the sides and bottom.

1. Factory inlet transition fabricated to match ductwork for ease of installation
2. Metal mesh filters are easily washable with a hose or in a dishwasher and catch the large grease particles
3. MERV 8 pleated filters remove large particles from the incoming airstream to protect high efficiency filters and minimize maintenance
4. MERV 15 pleated final filter ensures a minimum overall particulate removal efficiency of 95%
5. Bonded activated carbon filters reduce cooking odors

UL/cUL Listed to UL 1978 Grease Duct Standards

- Listed to same standard as factory-built grease duct typically used from exhaust hood to exterior of building
- Only UL 1978 Listed PCU in the industry which has been tested to the rigorous UL factory built grease duct testing standards to ensure the safety of the building and its occupants
Optional Items

- Potassium permanganate and other impregnates available for code compliance and/or to deal with specific odors
- Unit can be constructed in multiple sections for field assembly if required
- Complete Ansul or Amerex UL 300 fire system including installation (fire system pre-piped as standard)
- NEMA 4 fire cabinets with internal heaters available for outdoor mounting locations protects your fire system components and saves installation time
- UL 762 high efficiency inline fan

### Optional Items

- Potassium permanganate and other impregnates available for code compliance and/or to deal with specific odors
- Unit can be constructed in multiple sections for field assembly if required
- Complete Ansul or Amerex UL 300 fire system including installation (fire system pre-piped as standard)
- NEMA 4 fire cabinets with internal heaters available for outdoor mounting locations protects your fire system components and saves installation time
- UL 762 high efficiency inline fan

<table>
<thead>
<tr>
<th>Model XFPS</th>
<th>Maximum CFM</th>
<th>Height (inches)</th>
<th>Width (inches)</th>
<th>Fan Type</th>
<th>Maximum Fan Width (inches)</th>
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**NOTE:** Dimensions are subject to change pending final fan selection. Consult unit submittals for exact dimensions.

**NOTE:** Type and volume of cooking and cooking fuel must be factored in when selecting unit. Consult factory for final selection.
Triple Play
Standard Construction Features
Options and Accessories

1. Factory inlet transition fabricated to match ductwork for ease of installation
2. MERV 8 pre-filter removes large particles from the incoming airstream to protect high efficiency filters and minimize maintenance
3. MERV 14 high capacity bag filter removes a large percentage of smaller particles not captured by the pre-filter
4. MERV 16 rigid final filter ensures a minimum overall particulate removal efficiency of 95%
5. Bonded activated carbon filters reduce cooking odors with a generous application of 95 lbs. of carbon per 1,000 cfm of exhaust to maximize performance and minimize maintenance
6. Accurex utility set fan with motor and drive mounted outside of the airstream per NFPA 96. Factory-provided high temperature flex fabric transition.

**Optional Items**
- MERV 17 HEPA filters available for efficiencies greater than 95%
- Potassium permanganate and other impregnates available for code compliance and/or to deal with specific odor
- Accurex inline fan options available to fit specific job needs
- Unit can be constructed in multiple sections for field assembly if required

<table>
<thead>
<tr>
<th>Model XPBRC</th>
<th>Maximum Air Volume¹ (cfm)</th>
<th>A (Height, inches)</th>
<th>B (Width, inches)</th>
<th>C (Inlet Transition, inches)</th>
<th>D (Unit Length, inches)</th>
<th>E (Outlet Trans/Fan, inches)</th>
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¹ Maximum air volume is based on 500 ft./min. air velocity across the precipitator
² Lifting lugs for the unit add a nominal 4 inches to each side of the unit width
³ Actual dimension based on incoming duct dimension to ensure expansion angles do not exceed 45°

NOTE: Dimensions are subject to change pending final fan selection.

NOTE: Type and volume of cooking and cooking fuel must be factored in when selecting unit. Consult factory for final selection.
Remote mounted control panel is pre-programmed to sequence the wash cycle of the electrostatic collector section at a set schedule, minimizing manual maintenance.

Remote mounted detergent dispenser for the electrostatic collector self-cleaning system. Holds up to 55 gallons for less frequent maintenance.

1 Factory inlet transition fabricated to match ductwork for ease of installation
2 Aluminum mesh pre-filter removes large particles from the incoming airstream prior to reaching the ionizer cell
3 The electrostatic collector’s ionizer imparts a positive electrical charge on the grease and smoke particles as they pass. These particles are then repelled by positively charged plates and collected on negatively charged plates.
4 Aluminum mesh mist eliminator that prevents wash water from entering safety filter and carbon sections
5 MERV 14 high capacity bag filter acts as a safety filter preventing high amounts of grease from saturating the carbon panels should the unit’s ionizer lose power
6 Bonded activated carbon filters reduce cooking odors with a generous application of 156 lbs. of carbon per 1,000 cfm of exhaust to maximize performance and minimize maintenance
7 Accurex utility set fan with motor and drive mounted outside of the airstream per NFPA 96. Factory-provided high temperature flex fabric transition.

**Optional Items**
- MERV 17 HEPA filters available for efficiencies greater than 95%
- Potassium permanganate and other impregnates available for code compliance and/or to deal with specific odors
- Accurex inline fan options available to fit specific job needs
- Unit can be constructed in multiple sections for field assembly if required

<table>
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<th>Maximum Air Volume (cfm)</th>
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<td>18-26</td>
<td>106.125</td>
<td>103.313</td>
<td>9510</td>
</tr>
</tbody>
</table>

1 Maximum air volume is based on 350 ft./min. air velocity across the precipitator
2 Lifting lugs for the unit add a nominal 4 inches to each side of the unit width
3 Actual dimension based on incoming duct dimension to ensure expansion angles do not exceed 45°

NOTE: Dimensions are subject to change pending final fan selection
NOTE: Type and volume of cooking and cooking fuel must be factored in when selecting unit. Consult factory for final selection.

[ANSI/UL 867 Listed] [Built in accordance with NFPA 96]
Make-up air can be introduced several ways, including through-the-hood with an integrated supply plenum or an external supply plenum. External plenums positioned around the perimeter of exhaust only hoods are a great alternative to integral supply plenums. Unlike integral supply plenums, they do not sacrifice valuable hood containment area. They can also be retrofitted to almost any hood and are generally less expensive than integral plenums. Accurex offers the following external supply choices - Air Curtain Supply Plenum (ASP), Horizontal Supply Plenum (HSP), Variable Supply Plenum (VSP), and the Back Supply Plenum (BSP).

Standard construction features:
- 18 gauge 430 stainless steel
- Perforated discharge panels (23% open)
- Supply plenums are available in lengths from 3 to 16 feet where additional lengths require multiple plenums

<table>
<thead>
<tr>
<th>Plenum Type</th>
<th>Discharge Opening (Inches)</th>
<th>Recommended Supply Rate (cfm/ft)</th>
<th>Recommended Application</th>
</tr>
</thead>
<tbody>
<tr>
<td>Air Curtain Supply (ASP)</td>
<td>12-inch: 10 24-inch: 22</td>
<td>12-inch: Up to 110 24-inch: Up to 145</td>
<td>All Conditions To minimize mixing with air in the space by distributing airflow at the hood, downward.</td>
</tr>
<tr>
<td>Horizontal Supply (HSP)</td>
<td>15.5</td>
<td>Up to 150</td>
<td>Tempered Air (Heated and Cooling)* Provides supply air to mix with room air.</td>
</tr>
<tr>
<td>Back Supply (BSP)</td>
<td>6</td>
<td>Up to 145</td>
<td>Non-Tempered or Marginally Tempered Air Air is kept near hood to minimize mixing with air in the space.</td>
</tr>
<tr>
<td>Variable Supply (VSP)</td>
<td>Face 8 Curtain 8</td>
<td>Face Up to 160 Curtain Up to 80</td>
<td>Non-Tempered or Marginally Tempered Air Air is kept near hood to minimize mixing with air in the space.</td>
</tr>
</tbody>
</table>

* Climate determines tempering conditions.
Air Curtain Supply Plenum (ASP)

Air curtain supply plenums are typically used in non-tempered or heat-only applications, depending upon climate (can be used as an efficient method for spot-cooling).

- Air curtain supply plenums introduce the air near the hood to minimize mixing with air in the space
- A series of perforated panels evenly distribute air at lower discharge velocities which benefit hood capture and containment
- Easy and flexible installation
- Mounted 14-20 inches above the bottom edge of the hood or flush with a drop ceiling
- External plenums can be placed on multiple sides of the hood to create a curtain of air on all exposed sides and increase the volume of air brought in at the hood
- The air curtain supply plenum is available in widths of 12 to 24 inches, in one inch increments.

Split Air Curtain Supply Plenum

The optional split air curtain supply plenum (ASP) is an attractive method to provide make-up air and conditioned air through one plenum. Non-tempered make-up air is drawn into the hood, while the cooled conditioned air moves outward to provide spot cooling to the kitchen space.

Horizontal Supply Plenum (HSP)

Horizontal supply plenums are typically used in fully tempered air applications since the air will mix with the air in the surrounding space.

- Make-up air is introduced horizontally through the face of the external supply plenum via perforated panels in a manner that does not interfere with the cooking operations beneath the hood(s)
- Perforated panels are located on the face of the external supply plenum to limit the throw to within several feet of the hood(s) and maintain laminar flow
- Easy and flexible installation
- The HSP is typically mounted flush with the top of the hood
- The HSP is 12 inches wide by 14 inches high
Variable Supply Plenum (VSP)

The variable supply plenum is a versatile plenum combining the features of the face and air curtain supply plenums.

- Make-up air is supplied horizontally through the face and vertically through the front perimeter via perforated panels in a manner that does not interfere with the cooking operations beneath the hood(s)
- Easy and flexible installation
- Manual damper is included in the plenum to modulate airflow between the face and air curtain allowing 0 to 50% through the air curtain and 50 to 100% through the face
- Best suited for cooler climates where outside air can be used to cool the kitchen (although either tempered or non-tempered air can be used depending on climate and comfort goals)
- The VSP is 12 inches wide by 18 inches high

Back Supply Plenum (BSP)

Back supply plenums are typically used in non-tempered or marginally tempered applications, and these plenums are also ideal for heating air during the colder months since hot air will rise from its low discharge position.

- An effective way to introduce make-up air into the kitchen is from the rear of the hood through a back supply plenum (double layer of perforated panels allow for well-distributed low-velocity airflow at discharge behind and below the cooking battery)
- Back supply plenums also function as a backsplash panel and provide the proper clearance to limited combustibles needed in many installations to meet NFPA 96 standards
- Easy and flexible installation
- This plenum directs airflow through perforated panels behind and below the cooking equipment without affecting capture and containment, cooking surface temperature, or pilot lights
- When using non-tempered air, utilizing low air velocities will keep the air near the hood
- These plenums are 6 inches deep and stretch the entire length of the hood and discharge at 31.25 inches above the finished floor
Fire Suppression Systems
Model Overview

Code Information
The Restaurant Fire Suppression System is constructed in compliance with the following:

- National Fire Protection Association (NFPA) Bulletin 96 and 17A
- UL Standard 300 Listed
- UL Standard 2092 Listed (Piranha®)
- International Association of Plumbing and Mechanical Officials (IAPMO) Interim Guide IGC 113-07
- ISO 9001-2000

The first line of defense against fire in a commercial kitchen is the fire protection system installed in the exhaust hood. Accurex has a variety of factory prepiped fire protection systems available from the two leading manufacturers, Amerex® and Ansul®.

Added value in choosing an Accurex factory-installed fire suppression system:

- Convenience — Accurex coordinates all of the fieldwork saving you valuable time
- Factory prepiped systems require less jobsite installation time, freeing up factory space for other work to be completed
- Includes application for permits and performing puff tests
- Factory-installed systems are much more aesthetically pleasing
  - Allows for a streamlined setup that will not interfere with the kitchen workflow
  - Factory systems look finished and professionally done
  - No unsightly holes or pipes that create an eyesore

Fire Suppression Model Code

The Model Code below is designed as a brief overview of the options that Accurex provides for Fire Suppression Systems.

<table>
<thead>
<tr>
<th>Model</th>
<th>Fire Suppression Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amerex® KP</td>
<td>Appliance Specific</td>
</tr>
<tr>
<td>Amerex® Zone Defense</td>
<td>Overlapping Coverage</td>
</tr>
<tr>
<td>Ansul® R-102™</td>
<td>Appliance Specific</td>
</tr>
<tr>
<td>Ansul® R-102™ Overlapping</td>
<td>Overlapping Coverage</td>
</tr>
<tr>
<td>Ansul® Piranha™</td>
<td>Dual Agent</td>
</tr>
</tbody>
</table>
Amerex

Restaurant fires can be devastating. A fire can begin on an appliance, in the hood or ductwork, and quickly spread to the building. A pre-engineered fire suppression system is the first line of defense against a restaurant kitchen fire. Amerex has been in the fire protection industry since 1971 and has a reputation for excellence, customer service and innovation unsurpassed in the industry.

Amerex Zone Defense Fire Suppression Systems

The full flood/overlapping restaurant fire suppression systems were developed to solve the real world problem of how to protect a kitchen where the appliances are moved around, rolled in and out for cleaning, or replaced with different appliances to accommodate changing menus. These systems are also cost-effective with medium and heavy duty cooking lines requiring greater protection.

Amerex KP Fire Suppression Systems

Appliance specific fire suppression is a wet chemical system to be used when the equipment placement is known and expect few, if any, changes. Nozzles are selected and aimed at specific hazards on each appliance. The chemical agent itself a low pH that’s non-corrosive to stainless steel which can be safely cleaned up with water and a sponge.

Features and Benefits

- Stainless agent tank enclosures — provide a professional look
- Fusible link or pneumatic tubing detection — flexibility to suit design requirements
- Additional switches (two SPDT is standard) — for additional equipment shutdown as required
- Additional pull stations (one is standard) — for large rooms with multiple exits
- Metal blow off caps — for high heat applications
- Horn strobes — for visual and audible emergency notification
- Low pressure alarm — helps prevent a false discharge due to pressure loss
- K-Class handheld extinguishers — to meet NFPA 96 code requirements

The Restaurant Fire Suppression System is constructed in compliance with the following:

- UL/ULC Listed per UL 300 fire test specifications
- New York City Department of Buildings (MEA)
- Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
- Meets requirements of NFPA 17A (Standard for Wet Chemical Extinguishing Systems)
Ansul

Ansul has been protecting restaurants since 1962 and is one of the industry leaders in fire suppression systems, Ansul led the industry at a time when kitchen fires were a leading cause of restaurant loss, and their continued advancements in technology and design have made Ansul the number one foodservice fire protection solution in the world.

Ansul R-102 Fire Suppression System
In an appliance specific fire system, the nozzles and placement are chosen for the type of cooking equipment it needs to protect. This is the most cost-effective system, as only the appliances that need protection are covered.

Ansul Piranha Fire Suppression System
Dual agent fire suppression systems combine water and chemical agent to suppress the fire. The agent is discharged first, suppressing the fire, and water follows to cool the hazard and prevent reflash. Dual agent systems can be either appliance specific or full flood.

Options and Accessories
• Stainless tank enclosures — provide a professional look
• Flexible agent distribution hose so appliances can be rolled out for cleaning
• Additional switches (two SPDT is standard) — for additional equipment shutdown as required
• Additional pull stations (one is standard) — for large rooms with multiple exits
• Metal blow off caps — for high heat applications
• Horn strobes — for visual and audible emergency notification
• K-Class handheld extinguishers — to meet NFPA 96 code requirements

The Restaurant Fire Suppression System is constructed in compliance with the following:
• UL/ULC Listed per UL 300 fire test specifications
• New York City Department of Buildings (MEA)
• Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
• Meets requirements of NFPA 17A (Standard for Wet Chemical Extinguishing Systems)
• ABS — American Bureau of Shipping
• UL Standard 2092 Listed (Piranha®)
Accurex understands the importance of managing the various relationships between your kitchen systems. It is because we understand your needs, that we provide many options to match your systems needs.

**Fan Control Center**
Accurex’s fan control center manages all of the various power connections and relationships between the hoods, fans, make-up air and lighting from a single source. This makes controlling your kitchen systems much easier through one-stop control.

**Vari-Flow Demand Controlled Ventilation**
We realize that cooking loads vary throughout the day. Rather than having a fan and make-up air run constantly, all day long at 100%, we offer a variable volume ventilation system that tracks the cooking load and varies the exhaust and supply rate based on need. Thus, reducing operating costs primarily through decreasing temperature loads and energy required to move air.

**Temperature Interlock**
Accurex’s temperature interlock is designed and installed to automatically activate the exhaust fan(s), if not manually started, whenever cooking operations occur. The temperature interlock activates the fan(s) when cooking exhaust reaches the preset temperature. This control satisfies IMC code 507.2.1.1. It is also an option on our fan control center and standard on variable volume controls.
Controls/Energy Management
Model Comparison
Temperature Interlock.

Digital Temperature Interlock

The temperature interlock is designed to automatically start the kitchen hood exhaust fans and keep them running while heat is being generated from the cooking appliances. The interlock will override the switch and start the fans once heat is detected in the event an operator fails to turn on the fans manually—ensuring safety and code compliance. These systems are available as a stand-alone control or as an integrated option in our other pre-engineered controls.

- Easily Adjustable – Digital temperature interlock adjusts the temperature set point through an accessible digital display or a thermostat control utilizes a sensor with set dial screw on the back to adjust the temperature. This can be advantageous when trying to control several sensors, as they can be connected in parallel back to one small control.
- Versatile – Use with both Type 1 and Type II hoods
- Automatic Activation – Exhaust fans start when cooking equipment generates heat
- Quick Installation – Pre-installed or shipped ready for installation
- Cycling Prevention – Prevents fan from cycling on and off during variable cooking periods by use of temperature delay control, which keeps exhaust fans running until temperature drops below and remains below a given set point
- Automatic Shut Down – Turns off exhaust fans automatically once the temperature has dropped below the safety set point and remains there
- Efficient – Maximize efficiency by using one temperature interlock package per hood system (each temperature interlock activates all fans linked to system simultaneously)

Temperature Interlock

Accurex’s temperature interlock is designed and installed to automatically activate the exhaust fan, if not manually started, whenever cooking operations occur. The activation of the exhaust fan occurs through a temperature probe that detects an increased temperature and activates the fans. Accurex offers a stand-alone package as well as an option on our fan control center XFCC.

Stand-Alone Package Features:

- Temperature probe with adjustable temperature setting is factory-mounted in the exhaust collar
- Shipped loose for field installations for ship loose collars and J-box with open back and cover
- 8 in. x 8 in. relay box
- Single-Pole Double-Throw (SPDT) relay
  1-100 minute time delay
- Terminal strip

Typical mounting locations:

- Hood top
- Utility cabinet (hood or remote)
- Utility distribution system (UDS)
- Remote

Optional Switches
Meets IMC code 507.2.1.1
Fan Control Center

Fan control centers manage the various power connections and relationships to other equipment. This can be a challenge. The Accurex fan control center (XFCC) allows you to manage them from one location, with well-labeled connections and a variety of options to reduce installation and coordination time at the jobsite. (The XFCC is prewired. Minimal field wiring is required for the main power and connection to fans and lighting.) This eliminates the often complex field wiring that can lead to mistakes and job delays resulting in failed inspections. The XFCC offers clean, safe, and dependable control for the kitchen fans and hood lights. A variety of options are available.

**Standard Construction Features:**
- Prewired
- UL Listed to Standard 891
- Magnetic motor starters
- Light and fan switch mounted on door (wall mounted only)
- Numbered terminal strip
- Color coded wiring with diagram mounted inside door
- Exhaust on in fire mode
- Thermal overloads in cabinet

**Fan Control Center Options**

**Trim Ring** — Cosmetic feature designed to trim out the XFCC when recessed into the wall

**Removal of Starter When Supplied in Unit** — Option used when the starter for the fan is already supplied

**Up To Two Status Lights** — Lights that indicate a specific function is on. These lights can be either 24 Volt or 120 Volt.

**Up To Two Extra Fire Relays** — Two optional fire relays to hook-up to other features as needed

**Lights Out in Fire** — Connecting lights with this option will shut lights off in the event of a fire

**Supply Fan Failure Indicator Light** — Lights up when the supply fan fails

**Exhaust Fan Failure Indicator Light** — Lights up when the exhaust fan fails

**Single Light/Fan Switch** — One switch that turns on all lights and fans

**Power For Shunt Trip** — Prewired at the factory to provide power to shunt trip. This option eliminates the need for field hook-up.

**Automatic Damper Switch** — Reset switch that opens the damper up again after fire triggered the damper to close

**Temperature Interlock** — Designed and installed to automatically activate the exhaust fan, if not manually started whenever cooking operations occur. (See temperature interlock section for details).
Saving energy is as simple as recognizing that cooking loads vary throughout the day. Accurex’s Vari-Flow Controls detect these changes in cooking activity and modulate the exhaust and supply air based on demand, thereby saving energy and reducing operating costs.

The Accurex Vari-Flow Air Management System utilizes strategically placed heat sensors to effectively monitor the cooking operation and quickly adjust airflow to meet the demand. Reducing energy during slower periods of the day reduces electrical energy consumption and decreases heating and cooling loads—all significantly reducing operating costs. See Figures 1-3 on the next page.

**Features Exceptional Turndown**

Industry-leading turndown capabilities on both exhaust and tempered make-up air of up to 50%, resulting in up to 90% electrical savings and additional heating and cooling savings.

**User Interface Keypad**

- Membrane keypad to control fans, lights, manual override conditions and identify system events.

**User Interface Touchscreen with Digital Displays**

- An intuitive, high-resolution touchscreen user interface with a simple tablet-based navigation.
- Independent fan and light control to consolidate systems and maximize both first cost and operating cost savings.
- Live system operation dashboard to monitor energy savings throughout the day as well as historical trending.

**Capture Tank Mounted Temperature Sensor**

Responds up to five times faster than duct mounted temperature sensors when sensing temperature change for excellent control and more efficient operation.

**Space Pressure Control**

Vari-Flow has an option to control the supply air unit by sensing static pressure in the space, independent of the exhaust fan speed, to ensure proper room pressurization at all times.

**Melin® Intelli-Hood®**

The Melin® Intelli-Hood® uses both heat sensors and optic sensors to monitor the cooking operation and modulate the airflow. The optic sensors provide additional control, especially in large cooking batteries containing steamers, kettles and other similar appliances that produce a lot of smoke or steam.

**Product Features & Advantages:**

- **Optic Sensors** – In addition to a primary temperature sensor in the duct collar, the Intelli-Hood system includes optic sensors to sense steam and/or smoke being generated from the cooking process. When as little as seven percent of the optics infrared beam is blocked, the exhaust fans are sent to full speed to capture the effluent.
- **Professional Service** – Melink includes a factory start-up with the purchase of their system. This start-up includes a site visit from a Melink field technician to ensure that the system is installed correctly and programmed based on the application. The technician will also provide basic training to operators present during the start-up.
- **Control Large Systems** – The system is designed to easily handle larger systems and can be easily programmed and monitored from its keypad control.
- **Increased Savings** – Reduces airflow by 50% or more during idle cooking periods generating more electrical, heating and cooling savings.
Variable Volume

The charts below are an example of how the cooking load in a typical restaurant varies throughout the day and how the temperature only variable volume system can work with the load and save money.

**Figure 1** — In a typical kitchen, the ventilation equipment runs at the maximum CFM through the entire day based on a peak load calculation. Expensive tempered air is exhausted and supplied regardless of the cooking load. The red line is showing fan operation at 100% regardless of cooking load.

**Figure 2** — The cooking load throughout the day varies significantly. The maximum ventilation requirements of the kitchen operation only account for a small percentage of the day. The shaded area in Fig. 2 represents the savings potential for variable volume. The red line is showing fan operation at 100% regardless of cooking load.

**Figure 3** — A variable volume system will track the cooking load (red line) and vary the exhaust and supply ventilation. The area above the red line represents energy savings. The chart is an example of a daily cooking load.

For responsibilities and start-up processes go to www.accurex.com.
Accurex Utility Distribution Systems are UL 891 Listed.
Utility Distribution Systems
Options and Accessories

Water

Main Ball Valves – On incoming service to provide a main shutoff at the unit

Gauges – Available for either pressure/temperature or pressure only

Fill Faucet – With 60-inch hose

Electrical

Primary Electrical Service – Choose from panel board or point-of-use breakers. Main breaker and branch breakers are provided with primary electrical service. See table for available sizes.

<table>
<thead>
<tr>
<th>Breaker</th>
<th>Voltage</th>
<th>Phase</th>
<th>Min Size (Amp)</th>
<th>Max Size (Amp)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Main</td>
<td>120 or 208</td>
<td>1</td>
<td>40</td>
<td>400</td>
</tr>
<tr>
<td>Branch</td>
<td>120</td>
<td>1</td>
<td>20</td>
<td>50</td>
</tr>
<tr>
<td>Branch</td>
<td>208</td>
<td>1</td>
<td>20</td>
<td>70</td>
</tr>
<tr>
<td>Branch</td>
<td>208</td>
<td>3</td>
<td>20</td>
<td>125</td>
</tr>
</tbody>
</table>

Electrical Receptacles – 120 Volt or 208 Volt based on need and the receptacles. NEMA configuration is straight blade with an available twist lock option in 120/1-20A GFCI (GFCI not available with twist lock). Optional cordset is available.

Shock Arrestors – To prevent water hammering that typically occurs when the water is shut off

Pressure Reducing Valve – Is used when the water pressure entering the UDS is too high. The reducer valve reduces the pressure to an appropriate level (typically 40-60 psi).

Hand Sink – Mounted on the riser is available. Sink is 12 inches wide.

Hose Reel Assembly – Mounted on one of the risers and is available for auxiliary hoses

Ball Valves – Available from ¼-, ⅜-, ½- and ⅝-inch for shutoff at each connection along the chase

Controls – For the primary electrical service option that includes optional status lights, fire system connection, optional light or fan (switches), gas solenoid control panel (with a solenoid gas valve), optional emergency shutdown and prewired tempering switch (if required)

Secondary Electrical Service – Choose from panel board or point-of-use breakers. Main breaker and branch breakers are provided with secondary electrical service. See table for available sizes.

<table>
<thead>
<tr>
<th>Breaker</th>
<th>Voltage</th>
<th>Phase</th>
<th>Min Size (Amp)</th>
<th>Max Size (Amp)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Main</td>
<td>480 or 208</td>
<td>3</td>
<td>40</td>
<td>400</td>
</tr>
<tr>
<td>Branch</td>
<td>120</td>
<td>1</td>
<td>20</td>
<td>50</td>
</tr>
<tr>
<td>Branch</td>
<td>208</td>
<td>1</td>
<td>20</td>
<td>70</td>
</tr>
<tr>
<td>Branch</td>
<td>208</td>
<td>3</td>
<td>20</td>
<td>125</td>
</tr>
<tr>
<td>Branch</td>
<td>480</td>
<td>3</td>
<td>20</td>
<td>100</td>
</tr>
</tbody>
</table>

Additional Utilities and Options

- Steam / condensate system
- Chilled water line with insulation
- Compressed air line
- Gasketed construction
- Weatherproof receptacle / switch covers
- While-in-use receptacle covers
- 12 x 12-inch viewing window in riser
- Hinged access doors on risers
- Water filter bracket on chase
- 10 foot conduit for wiring to hood lights
- Ground fault equipment protection
- XFCC mounted in riser
- Variable volume system mounted in riser
- Temperature interlock mounted in riser
Fire Ready Residential Range Hood

Ready for fire!

Cooking is the leading cause of residential building fires. An estimated average of 165,000 cooking fires occur annually, resulting in property loss, injuries and even death.

Residential buildings typically rely on portable fire extinguishers and sprinkler systems to protect property and occupants. Portable extinguishers require early use and manual intervention to contain fires, while sprinkler systems act as a final measure of protection.

The Fire Ready Hood is a dual purpose device. It is both a ventilation hood and a self-contained fire suppression system. The Fire Ready Hood is designed for use above residential style appliances in commercial settings, such as:

- Office lunchrooms
- Assisted living facilities
- Military housing
- Extended stay hotels
- Churches

How does it work?

The Fire Ready Hood monitors the hood temperature. In the event of a cooking fire, the Fire Ready Hood will:

- De-energize appliance using supplied disconnect
- Signal an audible alarm
- Engage auxiliary building alarm contacts

If the hood temperature continues to climb, a fusible link will melt. This will release a wet chemical suppression agent through nozzles, suppressing the cooking fire.

The Fire Ready Hood model XRRS is equipped with standard features that add value while preventing cooking fires from getting out of control.

<table>
<thead>
<tr>
<th>Feature</th>
<th>Benefit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fusible Link</td>
<td>Reliable mechanical fire detection.</td>
</tr>
<tr>
<td>Appliance Disconnect</td>
<td>De-energizes appliance if hood temperature climbs too high.</td>
</tr>
<tr>
<td>Amerex® 660 Wet Chemical Agent</td>
<td>Quickly suppresses flames – cleans up with soap and water.</td>
</tr>
<tr>
<td>Audible Alarm</td>
<td>Alerts occupants of fire danger.</td>
</tr>
<tr>
<td>ECM Fan Motor</td>
<td>Adjustable fan speed for odor and sound control.</td>
</tr>
</tbody>
</table>

Features and Benefits:
- 30 and 36 inch widths
- UL 300A approved
- Front recirculation or external venting
- Optional NFPA 101 compliant accessories
- Gas, electric or dual utility appliance disconnects

The ETL Listed Mark is accepted as a product’s mark of compliance to applicable electrical, gas and other safety standards. Intertek is an OSHA recognized NRTL (National Recognized Testing Laboratory) and accredited as a Testing Organization and Certification Body by the Standards Council of Canada.
Commitment

As a result of our commitment to continuous improvement, Accurex reserves the right to change specifications without notice.

Specific Accurex product warranties are located on accurex.com within the product area tabs and in the Library under Warranties.