ACCUREX
ENGINEERED RESTAURANT SYSTEMS

Backshelf Hoods

Exhaust Only
XBEP
XKEP
XXEP
XGEP

Wall Style Canopy Hoods

Exhaust Only – Single Wall Front
XBEW
XKEW
XXEW
XGEW
XWEW

Exhaust Only – Double Wall Front
XBDW
XKDW
XXDW
XGDW
XWDW
XGH2O

Face Supply
XBFW
XKFW
XXFW
XGFW
XWFW

Face & Air Curtain Supply
XBCW
XKCW
XXCW
XGCW
XWCW

Single Island Style Canopy Hoods

Exhaust Only
XBEV
XKEV
XXEV
XGEV

Face Supply
XBFV
XKFV
XXFV

Non-Filtered Hoods

Heat & Fume
XO

Condensate
XD1
XD2
XD3

Energy Recovery Filter Hoods

Exhaust Only
XTEW
XTDW

XBEP Specification

Baffle Filter Backshelf Hood, Exhaust Only

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

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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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XKEP Specification

High Velocity Cartridge Backshelf Hood, Exhaust Only

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

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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 Accurex 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XXEP Specification

Grease-X-Tractor™ Backshelf Hood, Exhaust Only

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

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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 Accurex, 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XGEP Specification

Grease Grabber™ Backshelf Hood, Exhaust Only

Provide Accurex 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:

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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 Accurex, 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XBEW Specification

Baffle Filter Canopy Hood, Wall Style, Exhaust Only with Single Wall Front

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

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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 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XKEW Specification

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

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

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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 Accurex 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XXEW Specification

Grease-X-Tractor™ Filter Canopy Hood, Wall Style, Exhaust Only with Single Wall Front

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

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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 Accurex, 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XGEW Specification

Grease Grabber™ Filter Canopy Hood, Wall Style, Exhaust Only with Single Wall Front

Provide Accurex 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:

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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 Accurex, 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XWEW Specification

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

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

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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 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XBDW Specification

Baffle Filter Canopy Hood, Wall Style, Exhaust Only with Double Wall Front

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

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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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XKDW Specification

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

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

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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 Accurex 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XXDW Specification

Grease-X-Tractor™ Filter Canopy Hood, Wall Style, Exhaust Only with Double Wall Front

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

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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 Accurex, 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XGDW Specification

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

Provide Accurex 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:

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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 Accurex, 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XWDW Specification

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

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

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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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XGH2O Specification

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

Provide Accurex Exhaust Hood Model XGH20 as shown on plans and in accordance with the following specification:

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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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XBFW Specification

Baffle Filter Canopy Hood, Wall Style, Face Supply

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

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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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XKFW Specification

High Velocity Cartridge Filter Canopy Hood, Wall Style, Face Supply

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

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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 Accurex 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XXFW Specification

Grease-X-Tractor™ Filter Canopy Hood, Wall Style, Face Supply

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

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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 Accurex, 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XGFW Specification

Grease Grabber™ Canopy Hood, Wall Style, Face Supply

Provide Accurex 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:

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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 Accurex, 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XWFW Specification

Water Wash Canopy Hood, Wall Style, Face Supply

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

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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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XBCW Specification

Baffle Filter Canopy Hood, Wall Style, Face and Air Curtain Supply

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

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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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XKCW Specification

High Velocity Cartridge Filter Canopy Hood, Wall Style, Face and Air Curtain Supply

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

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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 Accurex 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XXCW Specification

Grease-X-Tractor™ Filter Canopy Hood, Wall Style, Face and Air Curtain Supply

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

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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 Accurex, 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XGCW Specification

Grease Grabber™ Canopy Hood, Wall Style, Face and Air Curtain Supply

Provide Accurex 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:

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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 Accurex, 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 (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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XWCW Specification

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

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

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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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XBEV Specification

Baffle Filter Canopy Hood, Single Island Style, Exhaust Only with Single Wall Front

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

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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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XKEV Specification

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

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

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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 Accurex 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XXEV Specification

Grease-X-Tractor™ Filter Canopy Hood, Single Island Style, Exhaust Only with Single Wall Front

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

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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 Accurex, 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XGEV Specification

Grease Grabber™ Filter Canopy Hood, Single Island Style, Exhaust Only with Single Wall Front

Provide Accurex 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:

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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 Accurex, 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XBFV Specification

Baffle Filter Canopy Hood, Single Island Style, Face Supply

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

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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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XKFV Specification

High Velocity Cartridge Filter Canopy Hood, Single Island Style, Face Supply

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

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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 Accurex 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XXFV Specification

Grease-X-Tractor™ Filter Canopy Hood, Single Island Style, Face Supply

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

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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 Accurex, 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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XO Specification

Non-Filtered, Heat and Fume

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

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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 Accurex. They shall be built in accordance with the NFPA® 96, UMC, and bear the NSF Seal of Approval.

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

XD1 Specification

Condensate Hood

Provide Accurex Exhaust Hood Model XD1 as shown on plans and in accordance with the following specification:

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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 Accurex. They shall be built in accordance with the NFPA® 96, UMC, and bear the NSF Seal of Approval.

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

XD2 Specification

Single Baffle Condensate Hood

Provide Accurex Exhaust Hood Model XD2 as shown on plans and in accordance with the following specification:

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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 Accurex. They shall be built in accordance with the NFPA® 96, UMC, and bear the NSF Seal of Approval.

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

XD3 Specification

Double Baffle Condensate Hood

Provide Accurex Exhaust Hood Model XD3 as shown on plans and in accordance with the following specification:

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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 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 Accurex. They shall be built in accordance with the NFPA® 96, UMC, and bear the NSF Seal of Approval.

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

XTEW Specification

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

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

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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 Accurex. 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 Accurex reserves the right to change specifications without notice.

XTDW Specification

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

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

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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 Accurex. 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.