



EXHAUST ONLY KITCHEN HOODS

Model KA Wall Mounted and Model KB Island Style

CONSTRUCTION CONFORMS TO NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) STANDARD 96, IS NATIONAL SANITATION FOUNDATION (NSF) LISTED, AND IS ALSO ETL LISTED.



ALL EXTERIOR SEAMS LIQUID TIGHT, CONTINUOUSLY WELDED, GROUND AND POLISHED

18 GAUGE POLISHED STAINLESS STEEL

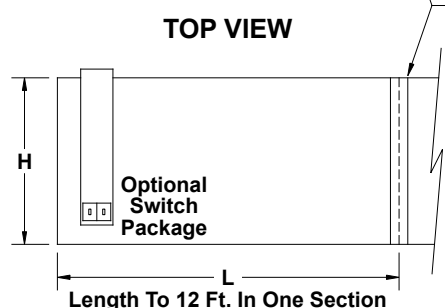
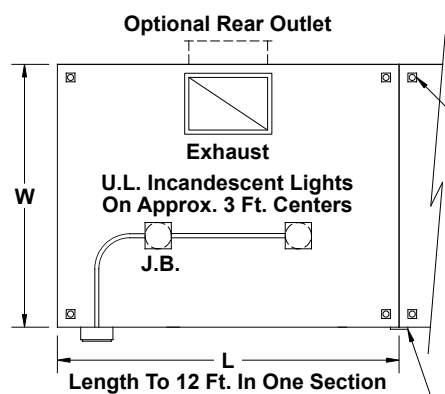
U.L. CLASSIFIED 2 INCH THICK ALUMINUM BAFFLE FILTERS EASILY REMOVABLE

FULL LENGTH PITCHED GREASE TROUGH DRAINING TO REMOVABLE GREASE CONTAINER

U.L. LISTED AND NSF APPROVED INCANDESCENT VAPORPROOF LIGHTS ON APPROXIMATELY 3 FT. CENTERS PRE-WIRED TO JUNCTION BOX ON TOP OF HOOD

KA and KB single shell hoods are for exhaust only. They have no provisions for introducing untempered outside air directly into the hood (see Model KS-100) or for introducing tempered air into the kitchen (see Models KA-FS, KB-FS, KA-RS, KB-RS, KS-200T, KS-300T and KS-400T).

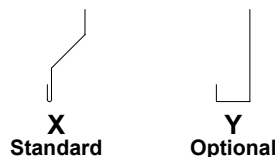
KA WALL HOOD



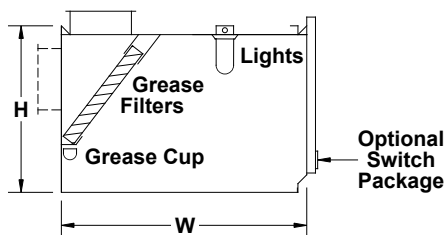
FRONT VIEW

Hanger Brackets For 1/2" Dia. Threaded Rods

FRONT BOTTOM EDGE



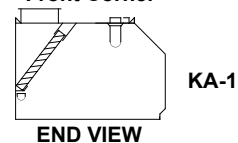
Cover Plate Factory Attached On One Section



END VIEW

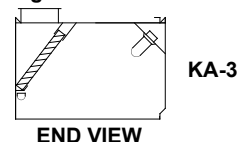
MODIFICATIONS

45° Pitch On Top Front Corner



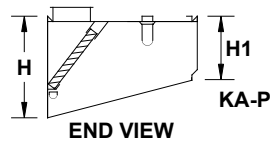
END VIEW

Light In Recess



END VIEW

Pitched



END VIEW

MODELS KA AND KB EXHAUST ONLY HOODS

CONSTRUCTION:

Hoods are single shell 18 gauge 304 stainless steel (430 SS available) polished to a #3 satin finish and meet all ETL, NSF, NFPA 96, and NEC requirements. Exterior seams are continuously welded, liquid tight as required by ETL, and ground and polished to match the original finish of the material. This style hood is for exhaust only and does not provide for make-up air to be supplied through the hood.

Standard accessories include full length aluminum baffle filters, full length pitched grease trough, removable grease cup, 100 watt incandescent vaporproof lights on approximately 3 ft. centers pre-wired to a junction box on top of the hood, hanger brackets for 1/2 inch threaded rod, and a factory welded on exhaust collar. The KA wall style is available in a single section in any increment from 4 feet to 12 feet in length, with longer lengths obtained by butting multiple sections together utilizing factory welded on joint covers. Widths are available in any increment from 36 through 60 inches. Heights can vary in any increment from 24 inches through 36 inches. The KB island style is available up to 12 feet long by 8 feet wide in a single section. Larger island hoods are multiple wall hoods installed back-to-back.

OPTIONS

HOOD CONSTRUCTION:

16 or 14 gauge 304 or 430 stainless steel with #3 polish. Available, to bear the ETL but not the NSF label, are material construction of 18, 16, or 14 gauge galvanized or galvanized steel and the exterior of any hood of these materials can be painted with a USDA approved epoxy paint of a KEESS standard color or color as selected. Standard KEESS colors are white, almond or coppertone. Black iron is available, but not able to bear the ETL or NSF labels.

FILTERS:

2 inch U.L. Classified stainless steel or Flame Gard filters available.

LIGHTS:

Two tube 3 or 4 feet long fluorescent vaporproof flush lights pre-wired to junction box on top of hood.

ETL LABELS:

ETL Listed label (Control No. 113787) affixed to unit is standard.

TOP ENCLOSURES AND SIDE SKIRTS:

18 gauge enclosures from top of hood to lay-in or hard ceiling of stainless steel or other material to match hood construction and finish.

Side skirts on one or both ends of hood of same material as hood are available to increase hood effectiveness.

BACK SPLASHES:

Metal panel from bottom of hood to below equipment or to floor to keep wall clean on a wall hung hood of any material and finish. Insulation available on back of panel or inside double shell construction.

SWITCH PACKAGE:

Remote or mounted flush on face of hood in single or multiple gang box are combinations of light switch, exhaust fan switch with pilot light, and control of a possible remote room make-up air system.

SINGLE ISLAND HOOD:

KA wall hoods may be provided with a polished back for use as a single island hood over one row of equipment.

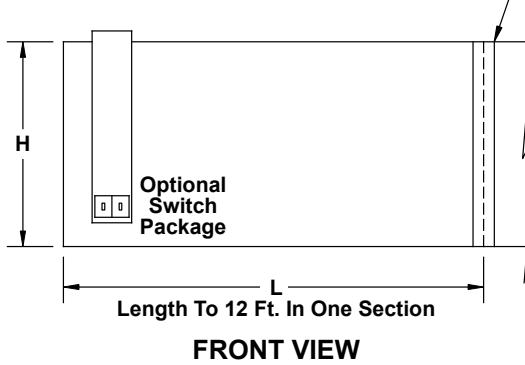
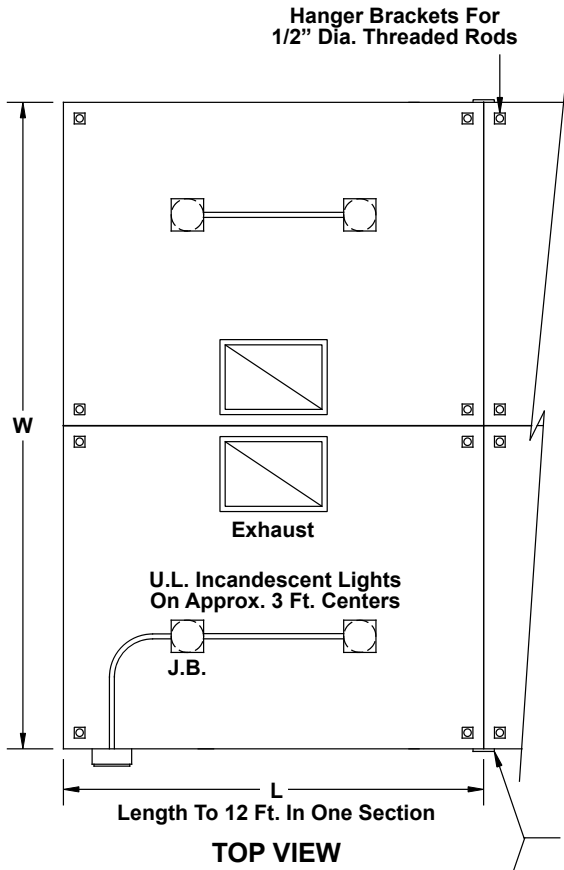
SINGLE SECTION ISLAND HOOD:

Single section island hoods are available. A one piece section 12 feet long by 8 feet wide is maximum size for trucking. Preferable and easier to handle would be two 12 feet by 4 feet KA sections mounted back-to-back.

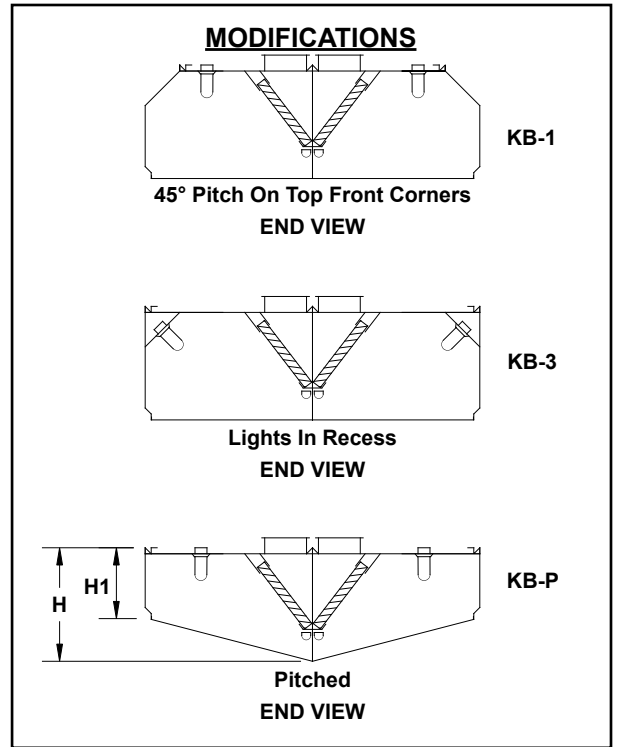
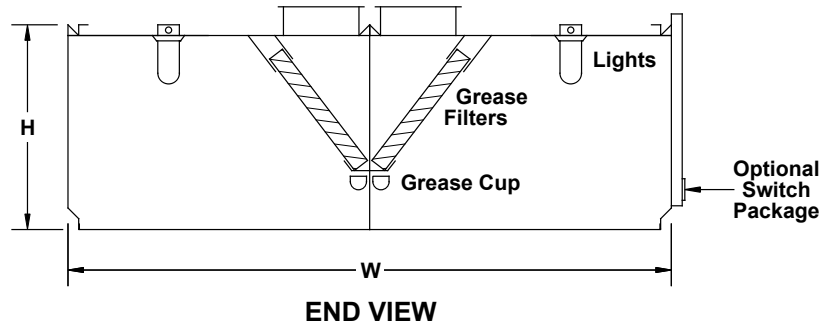
LOW CEILING HOOD:

KA hoods can be pitched from front to rear to allow for 6'6" height above the floor at the front of the hood when sufficient mounting height is not available. Rear of hood can be between 24 and 36 inches high pitching to a minimum of 12 inches high at hood front (Model KA-P). KB hood can have both sides pitched to the center (KB-P).

KB ISLAND HOOD



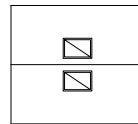
Cover Plate
Factory Attached
On One Section



OPTIONAL EXHAUST COLLAR LOCATIONS FOR KB ISLAND HOODS



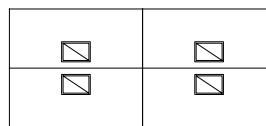
One Section
One Opening



Two Back to Back Sections
Two Openings



One Section
Two Openings



Four Back to Back Sections
Four Openings

SUGGESTED DESIGN CRITERIA:

The amount of air which needs to be removed by a canopy kitchen hood is a function of the size of the hood selected, plus the size, temperature, heat and grease production of the cooking equipment under the hood. Appliances are categorized by cooking surface temperatures:

LOW TEMPERATURE (400 Degrees F) Ovens, Roasters, Steam Kettles, Ranges, Non-grease Producing Equipment

MEDIUM TO HIGH TEMPERATURE (600 Degrees F) Grilles, Griddles, Deep Fat Fryers

HIGH TEMPERATURE (700 Degrees F) Solid Fuel Appliances, Charbroilers

Tabulated below is exhaust and supply (where applicable) air data for various grease exhaust hood types. Note that state and local codes may require higher exhaust air flows and would in all cases supercede these guidelines:

| WALL HOOD | | | |
|--|-------------------------------------|--|---|
| HOOD MODEL | COOKING SURFACE TEMP. DEG. F | MIN. EXHAUST CFM/FT. OF HOOD LENGTH | MAX. SUPPLY CFM/FT. OF HOOD LENGTH |
| EXHAUST ONLY KA, KA-P Width to 5' | 400 | 150 | N/A |
| EXHAUST ONLY KA, KA-P | 600 | 275 | N/A |
| EXHAUST ONLY KA | 700 | 370 | N/A |

| ISLAND HOOD | | | |
|--|-------------------------------------|--|---|
| HOOD MODEL | COOKING SURFACE TEMP. DEG. F | MIN. EXHAUST CFM/FT. OF HOOD LENGTH | MAX. SUPPLY CFM/FT. OF HOOD LENGTH |
| EXHAUST ONLY KB, KB-P Width to 5' | 400 | 300 | N/A |
| EXHAUST ONLY KB, KB-P | 600 | 550 | N/A |
| EXHAUST ONLY KB | 700 | 740 | N/A |

Exhaust air ducts should be sized for a duct velocity of no less than 1,500 FPM and not more than 2,300 FPM. 1,750 FPM is the recommended velocity to use in selecting exhaust collar sizes. Using this guideline, the exhaust pressure drop of the hood only (includes filter and duct collar losses; does not include ductwork losses) will be approximately .551.W.G.

TYPICAL SPECIFICATIONS:

Provide KEES Model KA wall hung (or KB island style) exhaust only hood(s) constructed of 18 gauge (16 gauge) type 304 stainless steel having a #3 satin polish of sizes as indicated.

All exterior seams shall be continuously welded, liquid tight as required by U.L., and ground and polished to match the original finish of the material. Hood(s) shall be fabricated in accordance with National Fire Protection Association (NFPA) Bulletin No. 96, shall be National Sanitation Foundation (NSF) listed and bear the NSF seal, and shall be Underwriters Laboratories (U.L.) Listed and U.L. labeled. U.L. Listed exhaust air fire dampers shall be provided if required by local code.

The full length filter housing with pitched grease trough shall be of 18 gauge, type 304, #3 polish stainless steel complete with removable stainless steel grease container. Filters shall be U.L. Classified, 2" thick baffle type constructed of aluminum (stainless steel).

Lights shall be U.L. Listed incandescent vaporproof 100 watt type on approximately 3 foot centers pre-wired to a junction box on top of the hood. (optional U.L. Listed fluorescent fixtures). Wiring shall conform to the National Electric Code (NEC).

To maintain our policy of continuous product development, we reserve the right to change prices, specifications, ratings, and dimensions without notice or obligation.